

2010

SDSU Dairy Digest 2010

South Dakota State University Dairy Club

Follow this and additional works at: http://openprairie.sdstate.edu/dairy_digest



Part of the [Dairy Science Commons](#)

Recommended Citation

South Dakota State University Dairy Club, "SDSU Dairy Digest 2010" (2010). *Dairy Digest*. Paper 2.
http://openprairie.sdstate.edu/dairy_digest/2

This Magazine is brought to you for free and open access by the Dairy Science at Open PRAIRIE: Open Public Research Access Institutional Repository and Information Exchange. It has been accepted for inclusion in Dairy Digest by an authorized administrator of Open PRAIRIE: Open Public Research Access Institutional Repository and Information Exchange. For more information, please contact michael.biondo@sdstate.edu.

*Planting
Opportunity...*



**SDSU DAIRY DIGEST
2010**

*Cultivating
Success*



**SOUTH DAKOTA STATE
UNIVERSITY DAIRY CLUB**

SOUTH DAKOTA STATE UNIVERSITY

DAIRY CLUB



DAIRY CLUB ADVISORS



Dr. Vikram Mistry, Dr. Kenneth Kalscheur,
Dr. Arnold Hippen & Mr. Matt Laubach

Back Row (from left to right):

Dr. Kenneth Kalscheur, Dr. Arnold Hippen, Matt Laubach, Simon Kern, Mitch Maher, Grace Liebenstein, Bri Wegner, Steve Landman, Wylie Scalise, Ethan Pidde & Beth Chapman

5th Row: Ted Elverson, Gary Landman, Tyler Egeland, Tom Hammink, Nick Bosma, Katie Nelson, Amanda Hoover, Shaina Sable, Larissa Neugebauer, Jessica Olsem, Cody VanEck & Roxane Chapman

4th Row: Austin Asche, Joe Darington, Bob Plaisted, Cody Schlect, Dani Tews, Kristen Heitz, Aaron Bye & Angela Kalkbrenner

3rd Row: Dr. Vikram Mistry, Wade Wolff, Nathan Gollnick, Jordan Dorneman, Rebecca Hanson, Michelle VanderLinden, Jennifer Vander Wal, Nicole Stevens, Cindy Young, Carrie Ellefson, April Johnson, Megan Forst, Emily Jungman & Skye Byrnes

2nd Row: Jessica Berg, Angela Sellner, Stephanie Nussbaum, Kaitlin VanEck, Kate Kanne, Brittany Albrecht, Megan Rice, Shelby Lunden, Katie Rusch, Cassie Hulstein, Renae Hinkeldey & Andrea Hoffman

First Row (left to right): Samantha Erickson, Katie Crocker, Katie Korver, Holly Bruns, Cory Zelfel, Val Mohr, Heather Jons, Brittany Moore, Ana Schweer, Rachael Becker, Kayla Holscher, Melissa Lax, Angela Klaers & Rachel House

DAIRY CLUB MEMBERS



FRESHMAN

Brittany Albrecht	Tom Hammink
Austin Asche	Kate Kanne
Skye Byrnes	Kayla Holscher
Aaron Bye	Shelby Lunden
Bethany Chapman	Larissa Neugebauer
Roxane Chapman	Ethan Pidde
Tyler Egeland	Angela Sellner
Carrie Ellefson	Dani Tews
Ted Elverson	Cody Van Eck
Nathan Gollnick	Bri Wegner

SOPHOMORES

Jessica Becker	Valerie Mohr
Megan Forst	Brittany Moorse
Renae Hinkeldey	Katie Nelson
Cassandra Hulstein	Luke Rensink
April Johnson	Megan Rice
Angela Kalkbrenner	Katie Rusch
Angela Klaers	Shaina Sable
Simon Kern	Johnna Schuur
Katie Korver	Ana Schweer
Grace Liebenstein	Jennifer Vander Wal
Mitch Maher	



JUNIORS

Katie Crocker	Melissa Lax
Emily Evans	Stephanie Nussbaum
Nathan Gollnick	Molly Paterson
Rebecca Hanson	Morgan Petersen
Amanda Hoover	Cody Schlecht
Heather Jons	Nicole Stevens
Steve Landman	Kaitlin Van Eck



SENIORS

Kim Allen	Katie Norling
Rachael Becker	Rachael Patrick
Jessica Berg	Bob Plaisted
Nick Bosma	Wylie Scalise
Holly Bruns	Ashley Schroeder
Joe Darington	Michelle VanderLinden
Jordan Dorneman	Abbie Wirt
Gary Landman	Cory Zelfel
Samantha Erickson	



TABLE OF CONTENTS

STORY INDEX

2009 Hobo Days.....	40
2009 SD Dairy Princess Comments.....	11
2009 SD State Fair	33
2009-10 NDPRB Scholarship Winners.....	50
Advisor Comments	7
Ag-Bio Bash	39
Candid Photos.....	53-58
Carving Pumpkins	40
Central Plains Fall Sale.....	43
Cheese Box Fundraiser	47
Dairy Camp	33
Dairy Challenge	36
Dairy Club Bowling.....	42
Dairy Club Membership	1
Dairy Judging	36
Dairy Products Team Wins National Championship	44
Dean's Comments.....	5
Dedication.....	3
Department Highlights.....	6
Editor's Comments	4
Faculty Spotlights	13-16
Grilled Cheese.....	48
Heifers for State.....	44
Ice Skating	50
Internship Spotlights.....	28-31
Intramural Dodgeball Team.....	42
Little International	35
Muddy Udders Oozeball Tournament	42
National Ag Day.....	39
Officer Teams.....	8
Presidents' Comments.....	10
Relay for Life.....	48
Scholarships.....	60
SDSU Jackrabbit Dairy Camp Registration.....	32
Senior Spotlights	21-26
Spring Bonfire.....	35
Staff Spotlights	18-21
The Got Milk 500.....	51
World Dairy Expo	39

ADVERTISER INDEX

Alpha Gamma Rho	59
Associated Milk Producers, Inc.....	34
Dairy Ingredients, Inc./Greg Holtquist	23
DairyNet, Inc.	45
Davisco Foods / Lake Norden Cheese.....	52
Dean Foods / Land O' Lakes	Inside Back
Ecolab	49
FarmHouse Fraternity.....	38
Fasco	15
Genex Cooperative, Inc. / CRI	37
Green Meadows / Trega Foods	22
Hiland Dairy Foods Co.	41
Hills Stainless Steel	24
Kemps	3
Land O' Lakes	54
Leprino Foods.....	17
Little International	16
Midwest Dairy Association.....	Back Page
Newalta Dairy	39
Paradox General Store.....	21
Prairie Farms	51
SDSU Dairy Bar	12
Select Sires.....	27
Stoneybrook Suites Assisted Living	56
Summit Farm, Inc.	15
Trans Ova Genetics.....	9
Valley Queen Cheese Factory	34
Wells' Blue Bunny Dairy, Inc.	56

PAGE SPONSOR INDEX

Parents of Megan Forst	47
Midwest Dairy Association.....	11
Qual Dairy, Inc. / John Qual ('01) & Mar Qual ('04).....	50
Brenda & Daniel Rice	36
Van Eck Dairy / Donald & Sandy Van Eck.....	33 & 43

2010 DEDICATION TO MATT LAUBACH

by Heather Jons

This year's Dairy Digest has been dedicated to Matthew Laubach.

Matt has been with the SDSU Dairy Department for only three years but in that amount of time he has touched many lives and has been an excellent asset to the Department. Matt loves working with students and teaching them the knowledge that he has already gained along with challenging them and making them think for themselves.



From day one Matt has jumped right into helping the Dairy Club succeed by offering excellent advice and keeping us on the right track when needed. He has attended almost all executive and club meetings, chaperoned many trips, and pitched in with fundraisers along with being one of our most prominent advisors. This past year Matt also took on the task of head advisor in helping the club prepare for ADSA-

SAD of which was a job in itself.

Matt is the manager of the Dairy Research and Training Facility as well as a lecturer. As manager, he oversees all aspects from the upkeep of a functional farm to helping organize research projects to directing student employees. In addition, Matt teaches a few classes and is a judging coach for both the Dairy Judging and the Dairy Challenge Teams.

The Dairy Club would like to thank Matt for the time, effort, advice, and help that he has given to all students and the club as a whole.

It's Local. It's Fresh. It's the Cows!™

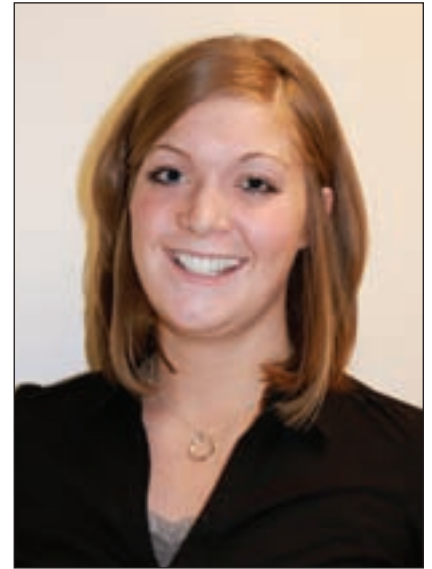
www.Kemps.com

EDITOR'S COMMENTS

by Nicole Stevens

Planting Opportunity, Cultivating Success could not be more fitting to recognize the future leaders of the dairy industry in the SDSU Dairy Club. This club has taken every opportunity to better themselves and create new opportunities for the future. Dairy Club has molded students into passionate advocates for the dairy industry and left an impression on those around them. This club has become a leader in club organizations around campus and truly defined success through active involvement, overcoming obstacles and always striving for more. From record cheese box sales to bringing nearly 400 students from all over the Midwest to join together for the regional ADSA-SAD meeting, this club has proven outstanding leadership and teamwork beyond measure. This year's digest tells a story of friendship, memories and success that jumps off the page!

Thank you to all who have made the 2010 Dairy Digest a cultivated success. Your efforts are extraordinary.



2010 DAIRY DIGEST EDITOR
NICOLE STEVENS



ASSISTANT CO-EDITORS
KATIE RUSCH & JENN VANDER WAL

CONTRIBUTING STAFF



Back Row (left to right): Mike Dunn, Abbie Wirt, Austin Asche, Dani Tews, Wylie Scalise & Cory Zelfel; Middle Row (left to right): Melissa Lax, Heather Jons, Stephanie Nussbaum, Katie Crocker, April Johnson & Val Mohr; Front Row (left to right): Sami Erickson, Kaitlin Van Eck, Jenn Vander Wal, Megan Forst, Cassie Hulstein, Ana Schweer & Katie Rusch

DEAN'S COMMENTS

by Don Marshall—Acting Dean

It is my pleasure to congratulate and recognize the SDSU Dairy Science Department, the Dairy Club, and the Dairy Digest staff for another outstanding year in 2009-10!

Dairy Science students at SDSU continue to demonstrate that they are among the nation's best, which is perhaps best evidenced by a job placement rate of essentially 100%. Internships, judging teams, work experience at the SDSU farm or lab, research experience, and Dairy Club activities continue to provide valuable supplemental learning opportunities for departmental students, as well as showcases for students to demonstrate their abilities. The SDSU Dairy Products Judging Team won yet another national championship and had the top 3 individual placements, which is the first time in history of the event that one team swept the top 3 honors. The top placing graduate student was also from SDSU. SDSU students continue to be very competitive in receiving National Dairy Promotion and Research Board scholarships.

SDSU continues to support and benefit from the resurgence of the dairy industry in South Dakota and the region. Enrollment continues to grow in both departmental undergraduate majors and in the graduate program. SDSU Dairy Science students are closely engaged with the industry, resulting in value-added learning and excellent career opportunities for students. The department conducts outstanding research in dairy production and manufacturing that contributes to production efficiency, consumer demand, and sustainability of the dairy industry. Outreach and extension programs continue to be in high demand, thus demonstrating their value to the industry and to the region's future economic vitality.

Dairy Science faculty and staff members were relocated to another building while much of the Dairy-Microbiology building has under-gone extensive renovation. The department continues to be highly productive despite this inconvenience. Fundraising continues for the planned remodeling of the dairy processing lab. These improvements in facilities will help the department maintain a competitive edge into the future.

The SDSU Dairy Science Department enjoys remarkable support from its many alumni, industry stakeholders, and friends. Without such support, the remodeling project for the dairy processing lab would not be possible and scholarship support of students would be much less. I would like to extend thanks and sincere appreciation to all supporters of the department. Students, faculty, staff, alumni, and friends of the department all have good reason to be proud of the outstanding programs and many accomplishments.

Sincerely,

Don Marshall

Acting Dean, College of
Agriculture & Biological Sciences



DEPARTMENT HIGHLIGHTS

by Vikram V. Mistry

The theme *Planting Opportunity, Cultivating Success* is most fitting for the Dairy Science Department this year. 2009 marked the end of our 50-year residence in the Dairy-Micro Building. After about a year of planning we packed the department and moved our offices to the basement of Hansen Hall in May 2009 to make room for extensive renovations to the building. Contractors have since gutted the three floors and have been busy remodeling labs, classrooms and offices.

Some of our labs will begin moving to the renovated spaces in mid-spring, we will occupy new offices in summer and the move back will be completed in December 2010. While temporary residence in Hansen Hall has been interesting and we have adjusted well, we are looking forward to returning to Dairy-Micro.

Another landmark event that developed in February was the maturation of fundraising for the dairy plant remodeling project to the point where ground-breaking will be authorized for May 2010. This project is being made possible by tremendous financial support from the dairy industry, producers, the university, and private donors. In addition, support to facilitate the completion of the project came from so many, including alumni, the SD Department of Agriculture, Foundation, university administration, industry and others.

Construction will last approximately 14 months and we expect to begin using the new plant in summer

2011. This project will also mark the end of 50 years of operation of the existing plant, which served as a training ground for so many former students who are now leaders in the industry. For them the "old" plant was where they "planted their opportunities".

The completion of these two major renovation projects along with the excellent work of our dairy research and training facility will empower us to strengthen Dairy Science teaching and research programs, develop careers of students and serve the dairy industry. We are already on this path through student recruiting efforts.

For the first time since approximately 1982, our undergraduate major population reached 90 in fall '09. This is an important landmark given the demand for Dairy Science graduates. Placement has been outstanding for the past many years. In 2009, 16 companies from around the US visited the department and conducted 143 interviews that resulted in numerous offers for internships and permanent positions.

During the past year our production and manufacturing faculty and staff spent almost \$880,000

of grant funds on research projects. These funds were secured by faculty through competitive grants and helped support the work and salaries of at least 22 researchers and graduate students.

Faculty excellence was demonstrated through their teaching, research and service to the industry

in various capacities. Student excellence was evident through judging activities and the award of 12 competitive National Dairy Promotion and Research Board Scholarships. There are 19 such scholarships available nationwide.

Our students did a commendable job hosting the Midwest American Dairy Sci-

ence Association-Student Affiliate Division annual meeting in February. Over 350 participants arrived on campus for this conference that our students prepared for almost a year.

Our annual scholarship support from industry and private donors is in the \$65,000 range, which is outstanding and enables us to provide financial support to a majority of our students. We truly appreciate this support and recognize that it helps develop the future leaders of the industry.

In 2010 I invite you to visit us and be a part of another chapter in the Dairy Science Department and offer us a suggestion or two.



ADVISOR COMMENTS

by Matt Laubach

What a year this has been for the SDSU Dairy Club! The school year started out by planning and preparing for the Midwest American Dairy Science Association-Student Affiliate Division meeting that was hosted by SDSU. The club organized several committees to help with the work load of the meeting preparations. Each group started off with planning and preparation for the meeting.

The only trip the dairy club took last fall was to the World Dairy Expo in Madison Wisconsin. About 15 club members participated in the event. It was a quick 3 day trip to see the Expo, and watch the cattle shows.

After returning from Expo, it was time to start the fall sale preparations. All club members helped prepare the cattle for the show. 60 lots of cows and heifers were sold at the sale, with the club doing all the participation. It was a great sale, and I

believe the club had a fun time working it.

As soon as the show was over, cheese boxes were underway. The club cut and wrapped 6000 pounds of cheese to sell in their annual cheese box sale fundraiser. It was a hectic dash to the end, but well worth it. Many members also helped make the famous cheese spread with Dr. Mistry, which was a huge success again.

After the fast and full fall, with the sale and cheese boxes wrapped up, it was a mad dash

to finish the final preparations for the ADSA-SAD meeting. 350 college students, representing 13 Midwestern Universities assembled in Brookings on February 26-28th. The event was a huge success, with many compliments from students and advisors from the Universities.

All in all, this was a very busy year for the club, and I would bet many are looking forward to a slower finish to the end of the spring semester. I am very proud to be an advisor for the SDSU Dairy club this year. The club was faced with many challenges, and they took them on and succeeded with a great year! Many thanks to all that helped with the Fall Sale, Cheese boxes, and the Midwest meeting.



2010 OFFICER TEAM



President

Katie Crocker

Vice President

Mitch Mayer

Secretary

Megan Rice

Treasurer

Melissa Lax



Activities Coordinators

Cassie Hulstein & Carrie Ellefson (above)

Historians

April Johnson & Megan Forst

2009 OFFICER TEAM

President

Sami Erickson

Vice President

Heather Jons

Secretary

Holly Bruns

Treasurer

Katie Crocker

Activities Coordinators

Cory Zelfel & Katie Corver

Historians

Brittany Moorse & Val Mohr

**“A leader is one who
knows the way,
goes the way, and
shows the way.”**

—John C. Maxwell



BREEDING CONFIDENCE



EMBRYO TRANSFER IN VITRO FERTILIZATION SEXED SEMEN RECIPIENT OPTIONS BOVANCE CLONING TECHNOLOGY

Consistency, reliability, and repeatability
— **that's breeding confidence.** You can trust Trans Ova Genetics to combine the art of reproductive technologies with the industry's most dedicated and experienced team of professionals to help achieve your unique breeding program goals. Call us today to multiply the success of your elite cattle genetics.

multiply success®

TRANS 
genetics

HEADQUARTERS | Sioux Center, Iowa | 800.999.3586
Chillicothe, Missouri | 800.372.3586
Centerville, Texas | 866.924.4586
Boonsboro, Maryland | 866.774.3162

www.transova.com

2010 PRESIDENT COMMENTS

by Katie Crocker

Wow – I can't believe that 2010 is already here! It seems like just yesterday when I was a freshman attending Ag-Bio Bash, trying to figure out what the shady characters, calling themselves the Dairy Club, were all about. Here I am, almost 3 years later, writing the incoming President's Comments!

The past few years in Dairy Club have taught me about leadership, organization, and most importantly, friendship. We have gone on some pretty awesome journeys over the years, including skiing in Colorado and several trips to the annual Midwest ADSA-SAD meetings.

We have also had the chance to host the 2010 ADSA-SAD meeting. This has been a great opportunity for our whole club; we have put our name out into the community, and have had some amazing responses. Thanks to everyone for the support!

I am excited for a great year for the SDSU Dairy Club- I have seen what we can accomplish and can't even imagine what is to come!



2009 PRESIDENT COMMENTS

by Samantha Erickson

Wow, I never thought that my year leading the Dairy Club would go so fast! The past year has brought many changes to the SDSU campus but the Dairy Club is still going strong. The past year has brought many new opportunities and adventures for the club in addition to our normal activities.

The trip to Fargo, ND for the regional ADSA-SAD conference added another event for the Dairy Club to plan and execute as it will be hosting the meeting here in 2010. Additionally, the club had a Relay for Life team for the first time. We were second highest in fundraising to donate to cancer research. National Ag Day was an exciting time as we taught kids the

first steps in making cheese. Dairy Camp was also a great time teaching 4-H kids how to prepare heifers to show. The fall brought many



new awesome members and some fun getting more involved in Hobo Day activities. The Central Plains

Fall Sale had another successful year with good planning and a large amount of help from club members. Cheese boxes was the biggest year yet with over 6,000 lbs of cheese cut and sold. This also was done in thanks to great co-chairs and high club involvement.

Finally, I would like to thank the officer team and all of the club advisors for making 2009 another successful year for the Dairy Club. I also would like to thank all the people who stepped up to chair an event and all the club members who worked hard to get things done! Thanks for letting me lead the Dairy Club for a year and good luck to the new officer team in 2010!

2009 SOUTH DAKOTA DAIRY PRINCESS

I grew up on a 90-cow registered Holstein dairy farm outside of Watertown, SD. Growing up on the farm taught me irreplaceable life lessons and it grew my passion for the dairy industry that I now gladly serve! I was crowned the 2009 SD Dairy Princess on April 1, 2009.

It was an exhilarating experience, and the Midwest Dairy Association helped me get started right away by bringing in one-hundred fifth graders from the Sioux Falls School District! That was a great start to my reign as Dairy Princess and since I have had many opportunities to inform men, women and children about the importance of dairy in their diets as well as in South Dakota's economy!

Throughout the summer I had the chance to attend many open houses as new and improved dairy farms are becoming more prevalent in our state! A few of these included, the Hammink Dairy South of Bruce, SD, Moonlight Dairy of Alcester, SD, and the Hilltop Dairy of Elkton,



Ana Schweer

SD. The South Dakota State Fair proved to be a great place to let consumers know how dedicated dairy farmers are to providing food for them too! While there I gave out the awards at the dairy shows, talked to consumers in the Dakota Market Place, served milk for the Century Farmer and the 4-H picnic, and served cheese in the SD Wine and Cheese Pavilion! I have also had the opportunity to visit some elementary schools, which has also been a blast!


The students love learning about where the delicious dairy products they eat everyday comes from.

Serving as the 2009 SD Dairy Princess has been a defining experience in my life. It is not only an honor to represent something that means so much to me and the dairy producers, but a blessing because it has stretched me and taught me so many skills as well. I am looking forward to all that's coming throughout the rest of my reign and I thank all those who

have supported me – the dairy farmers and the Midwest Dairy Association for being my foundation because without them I would not be able to do my job!



**Proudly Sponsored by Your Local
Midwest Dairy Farm Families**



Get the Scoop at the SDSU Dairy Bar

Cheese Snacks Ice Cream Gift Certificates Shakes & More

For Your On-the-Go Schedule!

Over 60 flavors of Ice cream including our famous Cookies N Cream
Cheese in pound blocks or try a cheese tray for an upcoming event



Located in the Dairy Microbiology Building
Open Monday thru Friday
8:00 am to 5:00 pm
(605) 688-5420

FACULTY SPOTLIGHTS



Sanjeev Anand

Hometown: New Delhi, India

Education: M.Sc., Ph.D (Dairy Microbiology)

What classes do you teach and other campus involvement?

Dairy Microbiology (DS 301/DS301L), Food Microbiology (MICR 311/311L), Advanced Dairy Microbiology (DS 722/DS 722L) Advisory Member, Functional Genomics Core Facility (FGCF), SDSU.

Interests: Inspirational reading, travelling.

What is your most memorable experience at SDSU? Attending the annual scholarship banquet of the department and celebrating the annual Indianite at SDSU always offer an exciting and memorable time.

Best career opportunity? My post doc experience during 2001-02, at the Canadian Research Institute for Food Safety, University of Guelph, offered me a great opportunity to work on my concepts related to the role of quorum signals in microbial pathogenicity.



Bob Baer

Hometown: New Hyde Park, NY

Education: Ph.D., M.S., B.S.A. University of Georgia; A.A.S. SUNY at Farmingdale

What classes do you teach and

other campus involvement? Dairy Products Judging, Advanced Dairy Product Judging, Dairy Products Processing (Frozen Desserts), Technical Control of Dairy Products II, Undergraduate Research/Scholarship, and Thesis. F. O. Butler Committee.

Interests: Tennis, hiking, and photography.

What is your most memorable experience at SDSU? There are many, but here is one: Being the Dairy Club Advisor on the spring trip to Winnipeg, Canada.

Best career opportunity? Coaching the Dairy Products Judging Team.



Howard H. Bonnemann

Hometown: Brookings, South Dakota

Education: B.S. – Dairy Manufacturing – SDSU – 1982; M.S. – Dairy Science – SDSU – 1984; B.S.

– Chemistry and Secondary Teaching Certification – SDSU - 1987

What classes do you teach and other campus involvement? DS 130 – Introduction to Dairy Science – Manufacturing section, DS 231 – Dairy Foods, DS 321 – Dairy Products Processing I – Fluid/Market Milk section, DS 322 – Dairy Products Processing II – Butter section, DS 421 – Dairy Plant Management, DS 496 – Field Experience in Dairy Manufacturing, DS 498 – Undergraduate Research. I also serve as Assessment Coordinator for the Dairy Science Department and am currently serving my second term as the representative of the College of Agriculture and Biological Sciences to the University Assessment Committee. I have served on the University Buildings and Grounds and Facilities Naming committees in the past. I was also a part of the Assessment group for the NCA-HLC accreditation process. Additionally, I serve as a member of a group of faculty that serve as mentors to other faculty with regard to the IDEA student evaluation surveys given each semester.

Interests: Family, gardening, stabilization of dairy food systems, educational assessment, advocating for special education issues, reading, religious studies.

What is your most memorable experience at SDSU? Having been here for eight academic years as a student and thirteen as an instructor, it is becoming more challenging finding just one event to note. As a student, it would have to be the night we set the all-time attendance record for Frost Arena when the Men's Basketball team won their regional game to advance to the Division II Elite 8 on their way to a second place finish in the nation. As a member of the faculty, it would have to be the many students who I have had an opportunity to engage with in classes and at work in the Dairy Plant.

Best career opportunity? After teaching high school and spending 10 years in the dairy manufacturing industry, the best opportunity for me was when I was offered an option of becoming a member of the faculty of the Dairy Science Department.

FACULTY SPOTLIGHTS



Alvaro D. Garcia

Hometown: Montevideo, Uruguay

Education: DVM, College of Veterinary Medicine, Montevideo Uruguay PhD, Department of Animal Science; U of MN. ; St. Paul, MN.

What classes do you teach and other campus involvement? My position is primarily extension.

I teach DS492: Spanish for Agricultural Students and I am also involved in a few research projects.

Interests: Wildlife and reading.

What is your most memorable experience at SDSU? To witness and be part of the growth of the dairy industry during the last few years.

Best career opportunity? Volunteer assignments in improving milk quality in developing countries.



Ashraf Hassan

Hometown: Alexandria, Egypt

Education: BS in Dairy Science, Alexandria University, MS in Dairy Science, Minia University, Egypt and PhD in Dairy Science, joint program

between Minia University, Egypt and University of Georgia.

What classes do you teach and what other campus activities are you involved in? Technical

control of Dairy Products Dairy Processing I and II Laboratory Techniques in Dairy Science.

Interests: Reading, Travel, Swimming and soccer.

What is your most memorable experience at SDSU? There have been so many excellent experiences, but the most memorable one is the warmth and friendliness I encountered when I first visited SDSU in 2003.

Best career opportunity? A faculty member at a land grant university.



Arnold Hippen

Hometown: Wellsburg, Iowa

Education: B.S., M.S., and Ph.D. from Iowa State University

What classes do you teach and other campus involvement? Classes: Dairy Breeds and Breeding, Dairy Cattle Feeding, Dairy Farm

Management, Dairy Challenge, Advanced Dairy Records, Field Experience, Laboratory Techniques. Other: Institutional Animal Care and Use Committee, Dairy Club Advisor.

Interests: Dairy cattle health and nutrition.

What is your most memorable experience at SDSU? Road trips with Dairy Challenge students.

Best career opportunity? Being here!



Ken Kalscheur

Hometown: Reeseville, Wisconsin

Education: B.S. in Dairy Science from the University of Wisconsin-Madison, and M.S. and Ph.D. in Animal Science (Ruminant Nutrition

emphasis) from the University of Maryland.

What classes do you teach and other campus involvement? I teach Ruminology, the dairy production labs in Introduction to Dairy Science,

and team-teach Dairy Farm Management, and Dairy Cattle Feeding. Research areas include utilization of ethanol co-products in dairy cattle diets, modifying rumen fermentation to improve nutrient utilization, and formulating diets to reduce nutrient waste to the environment.

Interests: Interests include traveling and hiking.

Best career opportunity? The field of Dairy Science has great career opportunities, but you must choose a career that you enjoy immensely. Then, you will never have to 'work' another day in your life.

FACULTY SPOTLIGHTS



Matt Laubach

Hometown: Oakdale, MN

Education: BS Agricultural Systems Management, MS Nutrition Physiology at NDSU

What classes do you teach and other campus involvement? Dairy Cattle Evaluation, Dairy Judging, Dairy Challenge, Field Experience.

Interests: Downhill skiing, travelling, Brown Swiss.

What is your most memorable experience at SDSU? Travelling with the judging and dairy challenge teams.



Lloyd Metzger

Hometown: Lester, IA

Education: BS and MS in Dairy Manufacturing from South Dakota State University; PhD in Foods Science from Cornell University

Development, Laboratory Techniques in Dairy Science, and the cheese section of Dairy Product Processing II.

Interests: Cheese and dairy ingredients.

What is your most memorable experience at SDSU? Working in a cubical in the basement of Hansen Hall.

Best career opportunity? A position in a dairy manufacturing company.

What classes do you teach and other campus involvement? Dairy Product and Process



Vikram V. Mistry

Hometown: Ahmedabad, India

Education: Ph.D., Food Science, 1986: Cornell University, Ithaca NY. M.S., Food Science, 1982: Cornell University, Ithaca NY.

B.Sc., Dairy Technology, 1979: Gujarat Agricultural University, Anand, India.

Interests: Membrane applications in dairy processing. Membrane applications in Dairy Science are relatively new and have enabled numerous capabilities in the dairy industry, including improving the efficiencies of dairy processing and the development of new products.

What is your most memorable experience at SDSU? The day(s) we packed up and moved out of the Dairy-Micro Building into Hansen Hall to make room for renovations.

Best career opportunity? Anything in the dairy industry.

What classes do you teach and other campus involvement? Opportunities in Dairy Science; Dairy Science Seminar; Internship; Thesis Special Problems.

SUMMIT FARM INC.

Metzger Family Corporation
Registered Jerseys



Alvin 478-4344	Art 478-4465	Harvey 478-4627	Rodney 478-4361	Jared 472-4411
-------------------	-----------------	--------------------	--------------------	-------------------

(712) 478-4465 • Fax (712) 478-4039
Box 9 • 1334 Dove Avenue • Lester, IA 51242




Russ Schaeffer

9910 N 48th Street
Omaha, NE 68152
1.800.456.6122

Phone: 402.453.1322
Fax: 402.453.1615
Cell: 402.578.5731

E-mail: rschaeffer@fascosolutions.com

FACULTY SPOTLIGHTS



David J. Schingoethe

Hometown: Sugar Grove, Illinois

Education: BS and MS in Dairy Science at University of Illinois; PhD in Dairy and Nutrition at Michigan State University.

What classes do you teach and other campus involvement? I teach part of Introduction to Dairy Science and all of Physiology of Lactation. At times I have taught Ruminology and parts of Dairy Cattle Feeding. Other campus involvement: at various times I have been on the Academic Affairs Committee, Academic Appeals Committee, Faculty Senate, Graduate Council, Advisor to Alpha Zeta and Dairy Club, plus various other committees.

Interests: Besides cows... boating, music, traveling, photography, gardening (I provide the grunt labor;

I leave the flowers to my wife), and enjoying family and friends.

What is your most memorable experience at SDSU? The students, both undergraduate and graduate. I have worked with many great students who are now successful scientists and dairy leaders. I could elaborate on several interesting experiences at the farm obtaining research samples with the graduate students. One would be the time I lost the stainless steel filter off of the end of an esophageal tube in a cow's rumen while obtaining samples of rumen ingesta.

Best career opportunity? Joining the faculty of the Dairy Science Department at SDSU. To me, the job description was and has been ideal – to teach undergraduate and graduate students in my favorite subject areas and to conduct research in my favorite area, dairy cattle nutrition.

Building Agriculture In the Chips

Thank You To All Our 2009 Little International Supporters!

Platinum (\$1,000 +)

Monsanto
SD Farmer's Union
Tri-State Livestock News/
Farmer Rancher/Fence Post

Gold (\$750)

Beef Products Inc.
Dacotah Bank

Silver (\$500)

Bryan Sanderson
South Dakota Agri-Business
Tomco Industries
Tri-State Neighbor



Bronze (\$250)

First Bank & Trust
Crider Farms
Wells Fargo

Boosters I (\$200)

Craig & Carolyn
Schaunaman

Boosters II (\$100)

Wright Stock Farm
3C Christensen Ranch
First National Bank of
Lake Preston

We look forward to your continued support in 2010!

Hiring NOW

If you...

- Love the rural lifestyle
- Want production experience
- Like long term possibilities
- Are geographically flexible
- Believe in a Quality culture
- Are driven to innovate



Apply NOW

www.leprinofoods.com



We are an equal opportunity employer and support a drug-free workplace

A World Leader in premium- quality cheese manufacturing and the largest U.S. exporter of whey products. Leprino Foods has some of the largest, most modern and technologically advanced plants in the world. Our facilities are designed and maintained with the upmost care to produce quality, wholesome, safe cheese, whey and dairy ingredients for our customers.

Pre-Graduation-Summer Interns

- Hiring now through May, 2010
- We'll work with your summer break schedule
- Hourly plus stipend

Post-Graduation-Production Management Trainees

- Hiring now through Fall, 2010
- Learn multiple production disciplines
- Full benefits

STAFF SPOTLIGHTS



Jill Anderson

Hometown: Live outside of Bruce, SD but grew up in Wilmington, DE

Years of Service: Four

Favorite pastimes: Horseback riding, gardening, playing with my dogs.

One thing I couldn't live without: Coffee

Most unforgettable experience: Moving to SD from the east coast.

What quote best describes you: (I can't think of a good one).

Life goal: To keep learning new things.



Ananya C. Biswas

Hometown: Kolkata, West Bengal, India

Years of Service: Four+ years

Favorite pastimes: Spending time with my nine-month-old.

One thing I couldn't live without: Thought of oxygen, but I would go with INTERNET.

Most unforgettable experience: The first time I held my little one (Aanavi) just after her birth.

What quote best describe you: I am a cool, fun-loving person, always measuring the accomplishment with real action.

Life goal: To do something different so others can follow in my footsteps.



Steve Crego

Hometown: Baldwinsville, NY

Years of Service: Nine months

Favorite pastimes: Traveling

One thing I couldn't live without: My wife.

Most unforgettable experience: While traveling in New Zealand, my wife plugged in her hair dryer and blew the circuits for over half of the hotel because she didn't switch it over to the 220 volts setting.

What quote best describes you: Work hard, play hard.

Life goal: Go back to New Zealand and go bungy jumping over the Kowarau River.



Valerie T. Denison

Hometown: Wichita, Kansas

Years of Service: Seven years

Favorite pastimes: Vacationing in Tucson, Arizona with my mom, spending time with my cats, making jewelry, gardening, cross stitching.

One thing I couldn't live without: Coffee

Most unforgettable experience: Climbing a mountain in Tucson, Arizona with my mother on my 40th birthday.

What quote best describes you: ??

Life goal: To make the best out of all circumstances and to make people happy.



Michael Dunn

Student Plant Manager

Hometown: Vale, SD

Years of Service: Three

Favorite pastimes: Hunting, Trapshooting, and Snowmobiling

Unforgettable experience: The time I was moving one of the ice cream racks and it tipped, hit a water

line and broke it, all as Howard was giving a tour and water was going everywhere.

What quote best describes you: "If a man is a fool, you don't train him out of being a fool by sending him to university. You merely turn him into a trained fool, ten times more dangerous." – Desmond Bagley.

Life goal: Go back to the farm, expand the herd and run a successful operation, then travel the rest of the world.

STAFF SPOTLIGHTS



Samantha Erickson

Student Plant Manager

Hometown: Postville, IA

Years of Service: Two years and one semester as student supervisor

Favorite pastimes: Cooking, fishing, making dairy products, and milking cows.

Unforgettable experience: Once, I opened the valve to the ice cream mix tank too far and I shot ice cream mix down my leg and into my boot.

What quote best describes you: Work smarter and harder!

Life goal: To work in and promote the dairy industry.



Rebecca Hanson

Student Plant Manager

Hometown: Brandon, SD

Years of Service: Three years

Favorite pastimes: Jewelry making, painting, showing rabbits, and reading.

Unforgettable experience: The first day I showed up in the plant as a Field Experience student I was put in charge of helping with the cooking of cheese.

What quote best describes you: “It’s beauty that captures your attention; personality which captures your heart.”

Life goal: My life goal is to become successful in my career along with my life.



Akimoto Ichinomiya (Aki)

Hometown: Tokyo, Japan.

Years of Service: One and a half years

Favorite pastimes: Talking with the students who want to figure out my real age.

One thing I couldn’t live without: Good friends.

Most unforgettable experience: I had appendicitis in Fall, 2009.

What quote best describes you: A “Unique” guy with gray hair.

Life goal: Providing enough food for people all around the world.



Heather Jons

Student Farm Manager

Hometown: Bonesteel, SD

Years of Service: Three

Favorite pastimes: Reading, working with cattle, biking.

Unforgettable experience: When Kaitlin VanEck,

Katie Crocker, Rachael Patrick and I got stuck on a minimum maintenance road while out driving around, and we had to walk to find someone to help us.

What quote best describes you: I still find each day too short for all the thoughts I want to think, all the walks I want to take, all the books I want to read, and all the friends I want to see. – John Burroughs

Life goal: To be happy.



Gary Kirkham

Hometown: Brookings, SD

Years of Service: 25 years

Favorite pastimes: Fishing; Model railroad trains.

One thing I couldn’t live without: Root Beer and cookies.

Unforgettable experience: Moving from Oregon to SD. Working at the Dairy Unit with some of the students.

STAFF SPOTLIGHTS



Peter Linke



Mitch Maher

Student Farm Manager

Hometown: Nunda, SD

Years of Service: One year

Favorite pastimes: Milking in a

Stanchion Barn.

Unforgettable experience: When I accidentally got the skid loader stuck in the manure pit.

What quote best describes you: All the really good ideas I ever had came to me while I was milking a cow. – Grant Wood

Life goal: Be a dairy farmer!



Chenchaiiah Marella

Hometown: Ongole, India

Years of Service: One year

Favorite pastimes: Volunteering,

travelling and watching movies.

One thing I couldn't live without: My family.

Most unforgettable experience: When I got admission in SDSU for my Ph. D.

What quote best describes you: Work hard and help others.

Life goal: To strive for the growth of the organization I work for and in turn reach new heights in my career.



Jayne Raabe

Hometown: Wolsey, SD

Years of Service: 23 years

Favorite pastimes: baking, walking, traveling.

One thing I couldn't live without: SDSU Cookies & Cream ice cream!

Most unforgettable experience: Celebrating major life events of my children and family memories.

What quote best describes you: "He is a wise man who does not grieve for the things which he has not, but rejoices for those which he has."
– Epictetus

Life goal: To enjoy life to the fullest with my family.



Misty Young

Hometown: Madison, South Dakota

Years of Service: Less than one

Favorite pastimes: Sporting events, golf and spending time

with my friends and family.

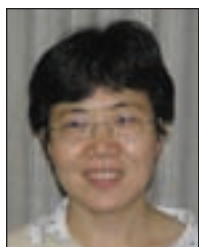
One thing I couldn't live without: My children.

What quote best describes you: Everything happens for a reason.

Life goal: To be happy and to provide for my children.



STAFF SPOTLIGHTS



Huimin Zhang

Hometown: Shanxi, China

Years of Service: Two and one half years

Favorite pastimes: Outdoor activities, traveling, reading .

One thing I couldn't live without: Faith.

Most unforgettable experience: Working at the United Tribal Technical College and SDSU.

What quote best describes you: Where there is a will, there is a way.

Life goal: A good worker, mother, wife, and friend.

SENIOR SPOTLIGHTS



Jessica Ann Berg

Major: Dairy Manufacturing and Dairy Production

Hometown: Baltic, SD

Favorite pastimes: Reading, tanning, boating, playing the piano, flying kites outside cars in April; playing Christmas music; getting corn stalks for the Central Plains Dairy Sale, watching the cans roll on a dairy cattle judging trip.

Activities while attending SDSU: North American Intercollegiate Dairy Challenge-Silver 2009;Midwestern Dairy Challenge- Platinum; Collegiate FFA President 2009; National Collegiate Dairy Products judging team-1st 2008; Regional Collegiate Dairy Products judging team-2nd 2008; Prexy Ag-Bio student council secretary-treasurer 2008, Little I treasurer 2008;Collegiate FFA Vice President 2008; NAIL Dairy Cattle Judging Individual- 4th overall; National Holstein Distinguished Junior member 2007; Little I Dairy Foods and Contest Chairman 2006-2008; Little I Dairy Judging Contest Chairman2005-2006; Dairy Club and American Dairy Science Association 2005-present; Spanish Club and Economy Club 2003-present

Future plans: Quality system supervisor with Kraft Foods in Springfield, MO and marrying John Goens.

Favorite memory: Winning dairy products judging nationals as a team along with falling in love with my fiancée.

Advice to underclassman: Work hard in class but also play just as hard out of class; get involved right

away and great things will happen; go to ADSA; listen to your advisors; and don't put Twinkies on your pizza.

I will: Kim Allen, a hotdog, Abbie Wirt, a sponge to do sponging with along with a centerfold with no DUIs, Jordan, John Madden writing abilities; Katie Norling, a rocking good time, Tim Korver the ability to talk to me while in the cervix.

Quote that best describes you: "Success is not the measure of a man but a triumph over those who choose to hold him back." – Bill Clinton, my hero.



Fred & Jean Scalise - Proprietors

(518) 532-7462

info@paradoxgeneralstore.com

**759 State Rte 74
Paradox, NY 12858**

Visit Us Soon For All We Have To Offer:

- Our Deli Is Stocked With Only Boar's Head Meat
- Breakfast and Lunch Served All Day
- Serving Green Mountain Coffee
- Camping & Fishing Supplies
- Paradox Specialty Foods
- Gifts & Souvenirs



www.paradoxgeneralstore.com

SENIOR SPOTLIGHTS



Holly Bruns

Major: Dairy Production and Animal Science

Hometown: Lafayette, MN

Activities while attending SDSU: Dairy Club and Pre-Vet Club.

Future plans: I will be starting at Ecolab after graduation.

Quote that best describes you: "You learn from your mistakes."



Gary Landman

Major: Dairy Production

Hometown: White, SD

Favorite pastimes: Going on trips with the dairy club.

Activities while attending SDSU: Dairy club, cheese box sales, Dairy challenge, Dairy cattle judging.

Future plans: Go home to family dairy farm .

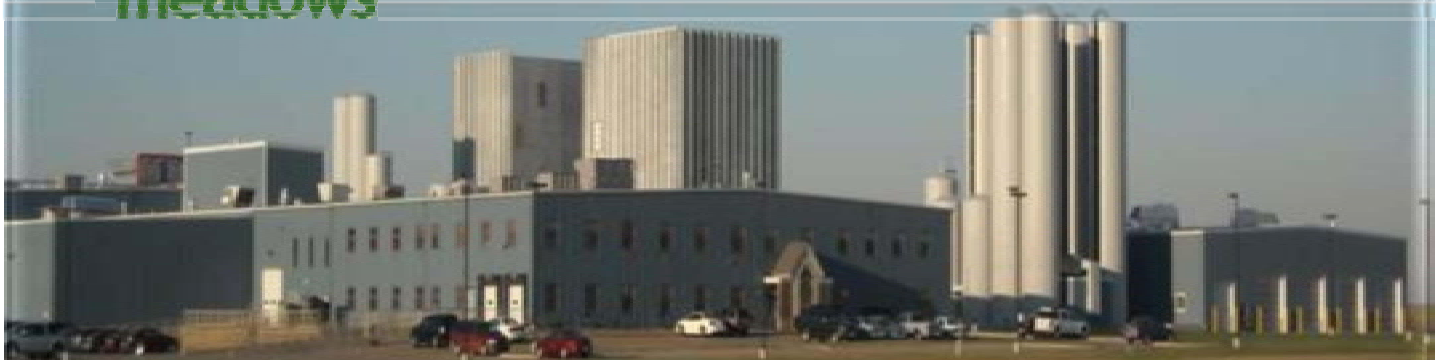
Greatest opportunity at SDSU: I had was to join Dairy challenge. I would recommend it to everyone with a dairy production major.

Favorite memory: Going on the skiing trips with the dairy club and having fun.

Advice to underclassmen: Take every opportunity you can and you will learn and see many things. (Dairy Challenge).

Dream for the future: Travel around to see the rest of the world, and to go back and work on the family farm.

Newest Cheese & Whey Facility in the Upper Midwest!



Career & Summer Internship Opportunities

Contact Human Resources

P: 712-439-6780

332 Division Street, Hull IA 51239



SENIOR SPOTLIGHTS



Craig Niemann

Major: Dairy Production with Ag Business and Ag Marketing Minors

Hometown: Clear Lake, SD

Favorite pastimes: Hunting, scouting, and shooting pool with friends.

Activities while attending SDSU: Intramural sports, Dairy Club, Dairy Challenge.

Future plans: Stay in South Dakota and start a new chapter in my life!!

Greatest opportunity: Have a sales career in South Dakota.

Favorite memory: Ah, that would be when Gary and I went to California for Dairy Challenge and then again when ND State hosted ADSA.

Advice to underclassman: Get involved with activities; they allow you to travel for free. Take an internship outside of your home state. Take Personal Finance and Personal Selling with Pat Lyons before you graduate.

I will: Every student to take a class with Pat Lyons.

Quote that best describes you: If you are not planning for the future.....You are planning to fail.



Katie Norling

Major: Dairy Manufacturing & Consumer Affairs

Minor: Business

Hometown: Beresford, SD

Favorite pastimes: Spending time with family, summer in Chicago, traveling, South Dakota Dairy Princess, biking, hiking, internships, vacations, dairy judging, showing dairy cattle, and having the opportunity to meet new people and gain new experiences everyday in college.

Activities while attending SDSU: SDSU Dairy Club, American Dairy Science Association, Emmanuel Lutheran Church, Work-study program, Institute of Food Technologists Student Association, and Phi Upsilon Omicron National Honors Society.

Future plans: I will be finishing my last internship for my second major in Consumer Affairs this summer. I hope to begin a challenging career in August.

Greatest opportunity: The greatest opportunities I had in college were being able to represent the states dairy industry as the South Dakota Dairy Princess and my internship experience at Kraft in Chicago.

Favorite memory: Dairy road trips to World Dairy Expo, Canada and ADSA-SAD conferences.

Advice to underclassman: Relax, have fun and enjoy your classes and college experience.

I will: Jordan – the ability to be an AM studier, Quadalajaras coordinator, and Wolf-pack secretary. Ashle – the ability to graduate, make banana bread, and my Ray FBC. Wiley – the ability to graduate, keep food down and close it the next night. Cory – the ability to make ramen without any burns. Mike Dunn – the ability to become an official member of the wolf pack.

Quote that best describes you: All the so-called “secrets of success” will not work unless you do. Opportunity is missed by most people because it is dressed in overalls and looks like work. – Thomas Edison



DAIRY INGREDIENTS, INC.

GREG HOLTQUIST

PHONE (248) 922-0900
FAX (248) 922-0902
CELL (248) 917-5233

gholtquist@dairyingredientsinc.com

10465 ENTERPRISE DR.
DAVISBURG, MI 48350

www.dairyingredientsinc.com

SENIOR SPOTLIGHTS



Alex Ode

Major:
Dairy Production

with a Business Specialization, and Dairy Manufacturing

Hometown: Brandon, SD

Favorite pastimes:
Playing Basketball

Activities while attending SDSU:
FarmHouse Fraternity, Intramurals, Dairy Club.

Future plans: I have accepted a full time employment opportunity with Milk Specialties.

Greatest opportunity: Being in a field of study that is always advancing and changing for the future, and have the great opportunities for employment as well as internships.

Favorite memory: Coming to work the day after the pudding mishap. That is why this is a learning environment and not the real world.

Advice to underclassman: Listen to your professors, they DO know a lot more than what you may think; and don't be afraid to leave the safety of home for a once in a lifetime opportunity for an internship or job.

I will: Succeed with what I have been taught here at South Dakota State University, failure is not an option.

Quote that best describes you: I can accept failure, but I can't accept not trying.



Bob Plaisted

Major: Dairy Production

Hometown: Wayne, N.Y.

Favorite pastimes: Playing sports, country music, and a good party with

good people.

Activities while attending SDSU: Dairy Club, Dodge Ball Cheerleader.

Future plans: Work for an Artificial Insemination Company, a girlfriend, a little free time, breeding and merchandising good dairy cattle and help make this world a better place.

Greatest opportunity: Realizing that I needed to treat people fairly and that I needed to find a job that I loved, that would allow me to live comfortably.

Favorite memory: At SDSU: Good friendships that I have made with classmates and faculty, Graduation dinner at Cubby's.

Favorite memory elsewhere: Good times with good people, family and friends (mostly within the farm industry).

Advice to underclassman: (Sorry that this is long but these are things I wish people had told me when I was 16) If you have a desire to try something that most people don't succeed at, such as professional athlete, entertainer or U.S. President, give it a try for a few years and don't let anybody tell you that it is not possible. Don't hang out with people who are pessimistic or destructive critics. If you are in a personal or professional relationship where there is a lot of arguing get some professional counsel and if that does not make it better in 6-12 months, pick your hat up and leave. Get a good education and take care of your back. Excellent books that I have read parts of or all of besides my formal education "Seven Habits of Highly Effective People" by Steven Covey and "Faces of Freedom".

I will: To my under classmates the opportunities that I had to learn and make good friends and good memories.

Quote that best describes you: Try your best to be fair, economical and live your life to the fullest.



HILLS STAINLESS STEEL

Complete Repair, Parts and Service for:

- ALL Bulk Pickup Tanks and Transports
- Tag and Pusher Axle Installation
- Stainless Steel Fabricating



FPU Tanks and Transports



Serving the Dairy Industry Since 1968.

Wilmer Elbers President & Sales	Tom Bush Service & Sales Rep.	Darwin Elbers Sales Rep.
------------------------------------	----------------------------------	-----------------------------

**HILLS STAINLESS STEEL
AND EQUIPMENT CO., INC.**

(507) 283-4405 505 W. Koehn
(800) 247-9531 PO Box 987
Fax (507) 283-4407 Luverne, MN 56156
www.hillsstainless.com

SENIOR SPOTLIGHTS



Cassey Utke

Major: Dairy Production

Hometown: Brandon, SD

Favorite pastimes: Horseback riding, Roller Skating (Roller Derby!).

Activities while attending SDSU: Dairy Club, Dairy Products Judging Team, Sioux Falls Roller Derby Team.

Future plans: Work for a agricultural or dairy related job.

Greatest opportunity: Winning the National Dairy Products Judging Contest in Glenview, IL Oct. 31st 2009.

Favorite memory: Meeting all of the amazing people in Dairy Science and at SDSU! The friendships that are made are best part of going to college!

Advice to underclassman: Enjoy life! Enjoy learning! Enjoy Graduating!

I will: do what is best for me.

Quote that best describes you: The world always looks brighter from behind a smile.



Michelle Vander Linden

Major: Dairy Production

Hometown: Edgerton, MN

Favorite pastimes: Going to a roller

derby bout

Activities while attending SDSU: PAS, Dairy Club, intermural dodgeball, trying to get the price down of the brown swiss so I can buy one.

Future plans: Dairy nutrition/sales

Greatest opportunity: Getting experience at 5 different colleges before graduating with my bachelors

degree in Dairy Production. Met lots of great people. (changed my major a couple of times).

Favorite memory: Spending time with Casey at the Dairy Unit taking pictures with our pet cow who was a brown swiss crossed with a beef short horn; so pretty.

Advice to underclassman: Don't be shy, go out and have fun. The time spent at college is shorter than it seems. Do what you want to do and makes you happy, don't listen to others. Money is not everything.

I will: Do my best where ever life leads me and have fun.

Quote that best describes you: On the outside I am very sweet and shy, but on the inside I am a fun and aggressive individual waiting to come out.



SENIOR SPOTLIGHTS



Abigail Wirt

Major: Dairy Production & Biology

Hometown: Lewiston, Minnesota

Favorite pastimes: Traveling, skiing, swimming, dancing, hiking, snowmobiling, family

time, vacations, dairy judging, showing dairy cattle, coaching dairy judging, working with my dad on the farm, watching movies, and serving God and community.

Activities while attending SDSU: SDSU Dairy Products Judging Team, SDSU Dairy Cattle Judging Team, SDSU Dairy Challenge Team, SDSU Dairy Club, Tri-Beta Honor Society, Golden Key Honor Society, Alpha Lambda Delta Honor Society, PREXY Council, Brown Hall Activities Coordinator, Little I, Relay for Life, CMN Dance Marathon, Anatomy Internship, Undergraduate Teaching Assistant – Human Anatomy, the Pride, and Oozeball Teams.

Future plans: I will be attending veterinary school at the University of Minnesota in the fall to become a large veterinarian and to own a dairy farm. I plan on owning my own dairy farm, and potentially with a farm/plant operation with my family.

Greatest opportunity: The greatest opportunity in college was choosing to attend SDSU because of Dr. Mistry's recruitment and scholarship program. The faculty and staff have been wonderful to learn from and work with. It has also been a great opportunity to learn from and travel with Coach Matt Labauch, Dr. Arnold Hippen and Dr. Bob Baer in dairy cattle judging, dairy challenge and dairy products judging. The greatest opportunity in life is to be a Christian who has been blessed with utterly amazing friends, family, peers, professors, and of course dairy cows!

Favorite memory: Dairy road trips to Canada, Montana, Colorado, Texas, Utah, California, Wisconsin, Kansas...you never know what to expect. Ultimately the winter ski trips to Montana & Colorado: Uno in the hot tub, cooking meals with dairy kids, driving like crazy to see Buffalo Bill's Museum...twice, visiting the Denver Mint, and going to down black diamond hills with Matt Laubach and John Temme.

Advice to underclassman: Get involved in at least two organizations, be active in them, stay active in them, enjoy the time you have with the people you meet, and ultimately have fun. Also, don't forget your manners around others, no matter who they are, always use please and thank you.

I will: To Jes, a sandwich holder; Austin, a sack of fine smelling Idaho potatoes; Dani, gifts and dairy plant carts for surfing; Wylie, Steve, and Cory, a fun night searching for Owls; Holly, the hairiest legs ever; Cory, a chicken suit and a pumpkin replica; Rebecca & Bob, silly string for all fun occasions; Melissa (Tiny Fawn), Dum Dum lollipops for late nights of studying and a cat named skinless; Crocker, ice pick shoes for the South Dakota tundra; Heather, waterproof Uno cards and a library of books; Matt, Gary, John, and Tim, to find the "True" owner of the "Abbie tree," and Cindy, cow sprinkles for utterly amazing birthday cakes.

Quote that best describes you: "The brightest future will always be based on a forgotten past; after all, you can't go on successfully in life until you let go of your past mistakes, failures and heartaches." "Being happy doesn't mean everything's perfect, it just means you've decided to see beyond the imperfections." "If a task is once begun, Never leave it til it's done. Be the task great or small, Do it well or not at all."



Join The Stars With SELECT SIRES

Select Sires is home to some of the brightest stars in the industry. Bulls like SANCHEZ, ALEXANDER and PLANET are all leaving an impact on the breed with elite genetics that are hot and in demand. They are not alone. Select's diverse Holstein lineup is stocked with more bulls with top genetics that are sure to make your herd shine. Don't just gaze at the stars, join them! Call your Select Sires representative today!



7HO8081 PLANET ♦ 7HO8221 ALEXANDER ♦ 7HO8190 SANCHEZ

All West/Select Sires
Tel: (800) 426-2697 ♦ Fax: (360) 757-7808
www.allwestselectsires.com



Cache Valley Select Sires Inc.
Tel: (435) 752-2022 ♦ Fax: (435) 752-2097
E-mail: cvselectsires@cvselectsires.com

All bull photos by Frank Robinson

INTERNSHIP SPOTLIGHTS

Samantha Erickson



Company: Les Flottes (2008)

Location: Vezin, France

What does the company do?

The Lacombe family milks approximately 750 Lacuane

ewes for the production of Roquefort cheese.

What position, responsibilities, and duties did you have?

I fed the young ewes and milked in the afternoons. I also help with haying and miscellaneous farm work. I helped with summer lambing and shearing.

What did you learn? I learned that being a Roquefort producer requires a lot of planning and special attention to quality. Producers must live in 1 of 6 regions of France and can only milk Lacuane sheep. The Société de Roquefort dictates what the ewes can eat and parlor design. I also learned that French farmers are very similar to American farmers in that they care very much for their animals and they are very proud of the food they produce. I also learned how to pull lambs and shear sheep. I also learned how to milk sheep and mow hay on mountains.

Why should future students work there? My host family, the Lacombe, are awesome people to get to know. They explained the entire operation to me even what occurred when I wasn't there. Additionally, they made sure I got to see France. They took me to see the Roquefort caves and to see the Mediterranean.

What skills did you obtain? I can milk sheep and pull lambs. I also can mow hay and to get out of my comfort zone.

Other comments: Getting out of the country and seeing a different production system allows one to grow in skills and confidence. I think everyone should work abroad at some point!

~~~~~

**Company:** Glanbia Food, INC (2009)

**Location:** Gooding, ID

**What does the company do?** They make American style cheeses and dry whey products.

**What position, responsibilities, and duties did you have?** I was a laboratory analyst. I did microbial prep work and microbial testing.

**What did you learn?** I learned how to run an autoclave and make dilution water. I also learned some different microbial tests and how to plate product.

**Why should future students work there?** Other students should work there so they learn to respect laboratory analysts and how laboratories are run in industry. Additionally, after working in a laboratory one will never take lab results for granted.

**What skills did you obtain?** I can run an autoclave, make dilution blanks, and do basic microbial testing.

**Other comments:** Going new places and meeting new people makes life more interesting.

### Brittany Moorse

**Company:** University of Minnesota Extension, Yellow Medicine County

**Location:** Clarkfield, MN

**What does the company do?** Positive youth development (4-H).

**What position, responsibilities and duties did you have?** I was the county intern and I had many responsibilities like planning day camps, coordinating county programs assisting with the county fair. I also worked heavily with the 4-H youth.

**What did you learn?** I learned how to be a professional and how to work in professional settings.

**Why should future students work there?** It involved a lot of communication and human interaction. You have to interact with a lot of people and work in a professional office setting.

**What skills did you obtain?** I learned better communication skills, networking skills and how to be a professional.

## INTERNSHIP SPOTLIGHTS

### Katie Norling



**Company:**

Kraft Foods

**Location:**

Glenview, IL

**What does the company do?** Kraft makes many delicious

foods that they pour their hearts into creating. I worked in the research & development sector at Kraft.

**What position, responsibilities, and duties did you have?** I worked in Research and Development in the Natural Cheese group. I had many responsibilities in the fast paced environment at Kraft. I conducted a product development project in the area of natural cheese; organized and executed research trials, data analysis, and determined results and conclusions.

**What did you learn?** I learned an abundance of technical information as well as enhanced self-

initiative, leadership, and presentation skills. I learned to maximize available resources to find solutions as well as self-motivation by desire to find results. I learned how to navigate through Chicago, and really experience life in a big city.

**Why should future students work there?** Kraft is a wonderful company that is open and caring toward their employees. They provide a very structured and challenging internship opportunity that will maximize your experiences as a student. I do not have enough good things to say about the company or experience.

**What skills did you obtain?** I obtained many skills technically in the cheese making process. I gained practical skills in the business side of dairy foods and management techniques.

**Other comments:** During my internship I had the opportunity to meet with work with twenty other interns from around the world. My roommate during the internship was from China. It was such a great opportunity to learn about other cultures and backgrounds and build friendships that will last a lifetime!

### Molly Paterson

**Company:** The Schwan Food Company

**Location:** Marshall, MN

**What does the company do?** Frozen food manufacturer and supplier.

**What position, responsibilities and duties did you have?** Food Safety and Quality Intern, assist director of microbiology, update website, validate ready to eat products, analyze data, merge and create GIP's and GMP's.

**What did you learn?** I learned organization and communication skills. I learned how test runs work

and what goes into creating a new product. I also gained hands-on insight into the food industry.

**Why should future students work there?** You are given a lot of freedom on projects in many different areas. I learned about many different things and thoroughly enjoyed their strong intern program.

**What skills did you obtain?** Organization, communication and networking skills. I learned how to be a member of a team and gained some lab and plant floor skills.

**Other fun or important additions:** I was lucky enough to get to travel to Atlanta Georgia for a week and work in one of their plants. I also got invited to come back next summer!

## INTERNSHIP SPOTLIGHTS

### Wylie Scalise

**Company:** D & E Jerseys

**Location:** Hilmar, California

**What does the company do?** Milk Cows. The owner of the farm also is one of the owners of Hilmar Cheese. He is also part owner of Jersey Land Sires, AKA all of Alta's Jersey Bulls.

**What position, responsibilities, and duties did you have?** I worked under the farm manger and herd manager. I worked in the cow hospital a lot and helped the herd manger with a lot of the weekly tasks. Traveled to Texas to classify cattle on their herd out there. I also got to sit in on management meetings and all of the Jersey land sire meetings.



**What did you learn?** A lot. The internship program is run through the HR department of Hilmar cheese. They had a lot of workshops for us on HR-related stuff. They also brought in specialists to teach us more about California milk marketing, farming loans and credit (and people directly out of the industry).

**Why should future students work there?** I had the time of my life. I learned a lot and made a lot of new friends. It was an amazing experience.

**What skills did you obtain?** I have gotten a better understanding of the cow hospital; you could almost say a better understanding of the Jersey cow. I learned a lot of what AI companys go through during the sire selection. It was made very clear to me this summer that one thing I need to do in life is become fluent in Spanish.

### Luke Rensink

**Company:** Glanbia Foods Inc.

**Location:** Gooding, Idaho

**What does the company do?** The company makes cheese and whey products.

**What position, responsibilities and duties did you have?** I worked mostly with the reverse osmosis machines. I also worked on the cheese deck and the lab.

**What did you learn?**

I learned about quality control, operating big machinery, cleanliness, lab work, CIP and a lot more.

**Why should future students work there?** Good pay, perks, great company, beautiful area and very educational.

**What skills did you obtain?** Time management, multitasking, social skills and being punctual.

**Other fun or important additions:** Steve Christiansen took the interns and management trainees pontoon boating.





## INTERNSHIP SPOTLIGHTS

### Ashley Schroeder

**Company:** Pfizer Animal Health

**Location:** Midwest

**What does the company do?** A pharmaceutical company for animal health products.

**What position, responsibilities and duties did you have?** I was a Midwest dairy sales representative. I had the responsibility of visiting with vet clinics and the smaller dairies that the territory managers cannot get to. I educated them about our mastitis products and made sales to them.

**What did you learn?** I learned a lot about myself

and that I truly love sales. Other things I learned were how to read people, you must ? to their different personalities. I also learned a lot about animal health and different products.

**Why should future students work there?** Pfizer is a great company to work for. They treat their employees very well and it is a great learning experience. I learned a lot about myself, others, and Pfizer products this summer.

**What skills did you obtain?** I enhanced my people skills greatly. I learned how to become more outgoing, as well as organized, efficient and bettered my time management skills.

### Abbie Wirt

**Company:** Land O'Lakes, Inc.

**Location:** Northeast Iowa

**What does the company do?** Land O'Lakes is a member-owned cooperative that provides business services, agricultural products, and dairy-based food products to consumers and customers. They are the third largest cooperative in the nation, which employees over 9,000 people and serves over 300,000 agriculture producers in 50 countries and all 50 states.

**What position, responsibilities, and duties did you have?** This summer, my internship objectives were to learn the role of a dairy production specialist (nutritionist) and to prospect strategies to sell new business through determining what dairy producers want from their nutrition program.

**What did you learn?** Dairy farming and working with dairy farmers is one of the most enjoyable careers possible with tremendous potential! As a dairy consultant, your success is based on the farmer's success; when the farmer loses, you lose too. When helping farmers succeed, you must keep in mind that you may have to plant the initial seed of change. Being patient in watching the seed grow into a result that has a positive impact is essential. Sometimes it



may take only one day to see the change made, and sometimes it takes 7 years. Set short term goals in terms of reaching a long term goal, and never set your vision too low.

**Why should future students work there?** Land O'Lakes is a fantastic company to complete a summer internship with. They provide the resources and

training necessary to complete assigned projects, yet they give you the freedom to complete the project with your own ingenuity. They also take the initiative to help you learn about more than your project, by sending you to seminars such as calf raising and prospect calls. This summer was great working for Land O'Lakes Purina Feed LLC, and I would not have given this opportunity up for anything! It is difficult to find an internship that has

such competitive wages, housing, networking, and potential employment after graduation. I enjoyed the opportunity to work outdoors with dairy producers everyday and for a company that is great to their employees and customers!

**What skills did you obtain?** From my summer internship I gained new skills including how to make cold calls to dairy farms without hesitation and with clear communication; how to persevere each day to get goals accomplished; time and organizational management; and how to enjoy the small joys we have each day in the country on dairy farms.

# ***SDSU Jackrabbit Dairy Camp***



**June 10-12th, 2010**  
**Ages 8-18**  
**Cost \$50**



Campers will enhance and develop new skills in dairy judging, showmanship, and ways to positively promote the dairy industry!

Send Registrations by: May 25, 2010

.....

Name: \_\_\_\_\_

Address: \_\_\_\_\_ City: \_\_\_\_\_ State: \_\_\_\_\_ Zip Code: \_\_\_\_\_

Parents Names: \_\_\_\_\_ Home Ph. # \_\_\_\_\_ Cell Ph. # \_\_\_\_\_

T-shirt Size (Adult sizes): S M L XL

Please Send Registrations to:  
 Val Mohr  
 10679 Cty Rd 24  
 New Ulm, MN 56073

For further information contact:  
 Sdsu\_dairyclub@yahoo.com  
 April Johnson (507) 221-0015  
 Val Mohr (507) 217-6880

**\*\*Checks payable to SDSU Dairy Club**

  
**South Dakota State  
 University Dairy  
 Club**

## DAIRY CAMP

*by Melissa Lax*

It was almost 1 AM on June 11th. The counselor team of Dairy Club members was tiredly collapsing into bed knowing they needed to get a nap in before bright and early the next morning. Long hours of halter-breaking heifers and grocery shopping, planning and preparing finally came down to the next three days...

On June 11th, 2009, twenty-nine heifers at the SDSU Dairy Unit stood ready to meet their campers. A few days and lots of scrubbing and clipping later, the campers proudly presented their heifers their audience at the 2009 Dairy Camp Show. Superhero Dairy Camp was a huge success. Twenty nine kids came together for three days in June to attend Dairy Camp. After ice breaker games, a tour



of the Dairy Unit, and making butter, each camper was allowed to choose a calf that he or she wanted to show. The campers attended sessions on showmanship, fitting, judging, and giving oral reasons, and then got to clip and fit their heifers. Also included in

the weekend was a visit to Prairie Gold Dairy near Elkton, an intense game of Bonkers, and Farm Olympics. On the final day of Camp, the campers competed in a judging contest, complete with oral reasons. They then showed off their hard work in the Dairy Camp Show. Proud

parents came to watch the campers show their heifers, take pictures, and enjoy a backyard cookout with the campers and counselors. Overall, everyone had a super time at Superhero Dairy Camp 2009.



## 2009 SOUTH DAKOTA STATE FAIR

*by Katie Crocker*

The 2009 South Dakota State Fair, held in Huron, was another success for the Dairy Unit and Dairy Club. The cattle from the SDSU Dairy Unit were once again well represented in the dairy barn. We came home with 2nd Junior Heifer Calf, 2nd Junior Yearling Heifer, 2nd Junior Best 3 Females 2nd 2 Year Old Cow in the Holstein Show and 2nd Junior Heifer Calf, 2nd Junior Yearling Heifer, Senior 2 Year Old, Senior 3 Year Old Intermediate Champion, Reserve Intermediate Champion, Best Udder of Show, Grand Cham-

pion Female, Reserve Grand Champion Female in the Brown Swiss Division.

The Dairy Unit personnel that participated in this event included: Matt Laubach, Pete Linke, and Steve Crego, as well as students Heather Jons, Katie Crocker, Kade Zeman, Colin Taylor, Wylie Scalise, and Bri Venio. While in Huron, these individuals prepared cattle, showed them in the ring, and made time for many games of cards! We hope to return to Huron in the summer of 2010 with the same success!

**This page is sponsored by Van Eck Dairy**





---

## **Valley Queen is proud to support the SDSU Dairy Program**

---

For more information about Valley Queen Cheese Factory and the exciting career opportunities we have available, please call our Human Resources Director at 605-432-4563.



**genuine by nature™**

For more information on  
**ASSOCIATED MILK PRODUCERS INC.,**  
contact AMPI's corporate office at 507.354.8295  
or visit our Web site at [www.ampi.com](http://www.ampi.com)

# LITTLE INTERNATIONAL

*by Nicole Stevens*

“Building Agriculture in the Chips” was the 2009 86th Little International at South Dakota State University. This two-day Ag exposition is the largest student run collegiate organization in the nation. The Dairy Club had a strong presence in this year’s organization as staff members, participants and attendees. Congratulations to all participants for their hard work and dedication to agriculture. A big thank you goes out to the

Dairy Research and Training Facility for all their support and contribution to each participant and Little International. The Dairy Club sponsored the Reserve Champion Novice Fitting award as well as the Champion Dairy Products Judging team award. We look forward to the 87th Little International March 19 & 20, 2010.

Dairy Judging Coordinator: Theresa Hendrickson  
Assistant Dairy Judging Coordinator: Emily Evans

Dairy Foods Superintendent: Amanda Stade  
Assistant Dairy Foods Superintendent: Abbie Wirt

Dairy Cattle Superintendent: Heather Jons  
Assistant Dairy Cattle Superintendent: Megan Rice

Champion Novice Fitting: Kyle Gustafson  
Reserve Champion Novice Fitting: Lauren Barber  
Sponsored by the SDSU Dairy Club

Champion Novice Showmanship: Kyle Gustafson  
Reserve Champion Novice Showmanship: Lauren Barber

Champion Fitting: Caleb Englin  
Reserve Champion Fitting: Nathan Johnson

Champion Showmanship: Nicole Stevens  
Reserve Champion Showmanship: Caleb Englin

Hardest Worker: Cayla Christensen



## SPRING BONFIRE

*by Katie Rusch*

Dairy Club wrapped up another great year surrounded by friends, food, and a giant fire. The end of the year bonfire was held last spring at Dr. Hippen’s house near Flandreau. It was a time where Dairy Club members could gather together one more time before we all went home or started internships for the summer.

Dr. Hippen and his wife were great hosts. Everyone brought

a dish to pass, and we fired up the grill to enjoy hamburgers and hotdogs. It doesn’t get much better than good food and great friends. The weather was almost perfect, as it was warm enough to be outside all night, yet cool enough to enjoy the evening sunset. We had plenty of room to build a huge fire, so the sky was the limit as sparks flew high into the air all night.

## DAIRY CHALLENGE

*by Dr. Arnold Hippen*

Earlier in the year our students participated in in two Regional Dairy Challenges and the North American Intercollegiate Dairy Challenge Contest.

In January, the Mid-western Regional Dairy Challenge was held in Rochester, MN. Brian Speltz, Eric Schultz, Jessica Berg, Heather Jons, and John Temme participated. Jessica Berg was a member of a Platinum Awarded team.

In February, Abbie Wirt, Samantha Wahls,

Tim Korver, and Eric Schultz attended the Western Regional Dairy Challenge in Visalia, CA. Samantha Wahls was on the Platinum Awarded team. The North

American Intercollegiate Dairy Challenge was held in Syracuse, NY in March. A total of 29 teams from the United States and two from Canada competed. The team coached by Matt Laubach consisted of Jessica Berg, Tim Korver, Eric Schultz, and John Temme. Our team received a silver placing.



## DAIRY JUDGING

*by Matt Laubach*

The 16th annual Accelerated genetics judging contest was held September 20th, 2009 in Viroqua Wisconsin. SDSU team members were Heather Jons, Megan Rice, Amanda Hoover, and Val Mohr. Five dairy breeds were judged by 13 different teams. Val Mohr was 3rd in Guernsey and 5th in Milking Shorthorns, and 10th overall. The team placed 5th in Milking Shorthorns, 9th overall, and was 8th in reasons overall.

The North American International Livestock Exposition Dairy judging contest was held in Louisville Kentucky on November 8th, 2009. Sixteen teams from across the country participated in the contest. Representing SDSU was Heather Jons, Megan Rice, and Gary Landman. Five dairy breeds were represented in the contest. In the Ayrshire breed, Gary place 24th overall. In the Guernsey breed, Heather Jons was 8th and Megan Rice was 18th. The team was 8th. In Holsteins, Gary was 25th and the team was 7th. Heather Jons placed 25th overall in the contest.

The final contest of the year was in Fort Worth, Texas. Eight teams from across the country participated in

the 2010 Dairy Judging Contest at the Fort Worth Stock Show. Team members that participated were Abbie Wirt, Heather Jons, Megan Rice, and Val Mohr. The contest was held on January 10th, 2010. The team placed 4th overall and 3rd in reasons. The team was also 5th in Jersey's, 5th in Guernsey's, and 5th in Brown Swiss. Val Mohr placed 5th in Holstein. Abbie Wirt was 3rd in reasons.



**This page is sponsored by the parents of Megan Rice**



# GENEX IS YOUR **CAREER** *Partner*



[www.crinet.com/careers](http://www.crinet.com/careers)



## Grow your career with positions in:

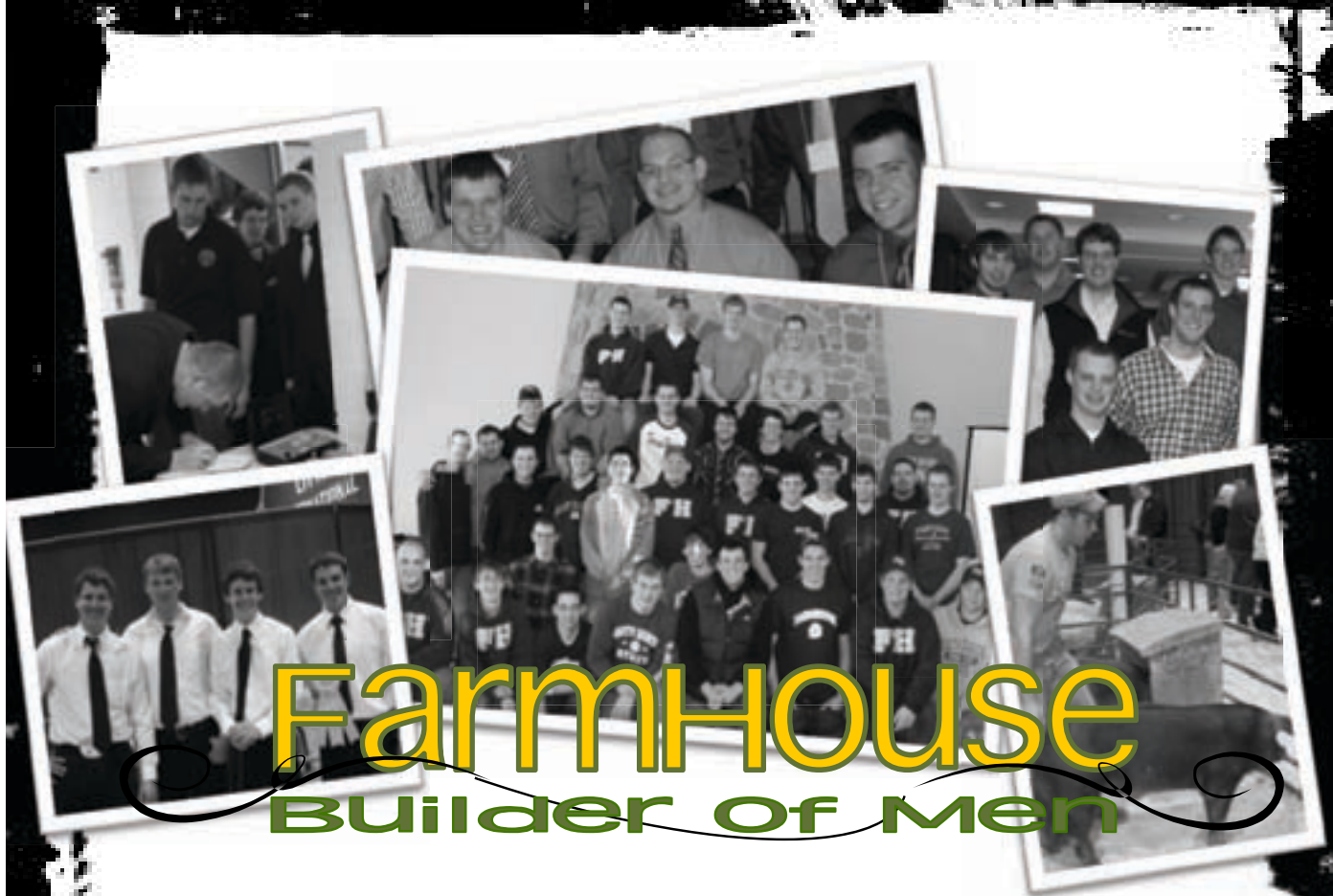
- Sales and Service • Public Relations • Market Development • Dairy Genetics
- Management • International Marketing • Reproductive Consulting



your **Profit** partner™

## Genex Cooperative, Inc.

A subsidiary of Cooperative Resources International  
888.333.1783 [www.crinet.com](http://www.crinet.com)



### How will FarmHouse benefit me?

The motto of FarmHouse is "Builder of Men". The goal of our fraternity is to develop our members **intellectually, socially, physically, and spiritually**. Members have the advantage of aiding each other in scholastics by forming study groups or having older members mentor others that are taking classes that they have also been through. We frequently plan social events with other fraternities and groups on campus to extend your personal social network. When intramural sports are in session, FarmHouse teams are always out for competition. Weekly bible studies and church groups are also important to our fraternity. But most of all, FarmHouse is **brotherhood**, friendships that will last a lifetime.

## NATIONAL AG DAY

*by Wylie Scalise*

National Ag Day is held March 20 every year on the first day of Spring. The SDSU Dairy Club celebrated agriculture at the Washington Pavilion in Sioux Falls, SD. Wylie Scalise, Cory Zelfel, Sami Wahls and Dr. Lloyd Metzger attended and presented the beginning steps for making cheese. Children enjoyed the demon-

stration, as well as healthful string cheese sticks. Children also got the option to participate in a coloring contest. South Dakota State was well represented and dairy related questions were answered. After attending National Ag Day, Wylie, Cory and Sami traveled to Dr. Metzger's home dairy. What a great day!

## AG-BIO BASH

*by Katie Crocker*

The theme for the 2009 Ag-Bio Bash was "The Game of Life." Students participated in a scavenger hunt, along with many other games at this event. All students and faculty at SDSU were invited to join in on the fun happening behind Ag Hall. Following tradition, SDSU ice cream was served to the attendees, with toppings provided by clubs and organizations.

This year, the Dairy Club members brought cookies to share with the crowd. They also talked to many new students, along with returning students, and were able to recruit many new members. As always, the Ag-Bio Bash was an excellent opportunity to meet new people, learn about other clubs, and share the excitement of the dairy industry!

## WORLD DAIRY EXPO

*by April Johnson and Val Mohr*



On October 1st, dairy club members traveled to the Legendary 2009 World Dairy Expo. After an eight hour drive, we made it to our hotel in Lodi, Wisconsin. The next morning we traveled to Expo. Members enjoyed attending the various breed shows, walking through the barns, and viewing trade show exhibits. The trip wouldn't have been complete without a stop at the Prime Quarter to enjoy a delicious steak sup-

per. After supper members attended the World Classic Holstein Sale. The highest selling lot sold for an impressive \$95,000! On Saturday evening members enjoyed watching the Parade of Champions, where the show was selected. The Grand Champion was the silky, black, and impressive, Harvue Roy Frosty and Reserve champion honors went to the legendary Old Mill E Snickerdoodle. After the Parade of Champions we made the trek back to South Dakota arriving in Brookings at about 2 am on Sunday.



**This page is sponsored by Newalta Dairy L.L.C.**



## 2009 HOBO DAYS

by Katie Crocker

The 2009 theme for Hobo Days was “Hobos Save the Day,” and the Dairy Club flew into action to prepare this year’s float for the parade. This annual event is a wonderful opportunity for clubs, businesses, bands, and organizations to show off who they are and what they are about.

This year the Dairy Club stepped it up and proved that all it takes to make an amazing float is a few screws, some tin, a barrel, and of course, the bright pink cow costume! We also had the honor of having the 2009 South Dakota Dairy Princes, Ana Schweer, ride with us on the float.



While we broke one tradition (there was no orange couch this year), we made a new one to take its place (planning the float ahead of time). The highlight of our float was the Super Cow made from an empty barrel,

wire, ski boots, duct tape, and a little paint. We also brought along a calf from the dairy unit. Needless to say, the Dairy Club’s float soared above all the others!

During the parade we handed out candy to the crowd and got everyone excited for the game. Our three “cows” danced to the music and had a blast. Thank you again to Matt Laubach for the use of his truck and trailer—we wouldn’t have been able to have such a successful float without them!



## CARVING PUMPKINS

told by Austin Asche / written by Megan Forst

After Dairy Club’s October meeting, a few members carved pumpkins in the lobby of the Dairy Microbiology building. Despite faulty knives, the pumpkins

eventually were carved. They varied from Holly’s and Katie’s traditional jack-o-lanterns to Abbie’s SDSU theme. Austin’s pumpkin rendition of Cory was a huge hit. Overall, everyone had fun and enjoyed getting their hands dirty.



# FRESH FROM OUR FARMS TO YOUR TABLE

Hiland Dairy is owned by local farmers who are committed to providing you and your family with fresh, wholesome milk and dairy products with absolutely no added growth hormones.

For more information about Hiland Dairy, go to [www.hilanddairy.com](http://www.hilanddairy.com).



*The Simpson Family, A & J Dairy*



While the FDA has found no significant difference between milk from treated and untreated herds, some of our customers prefer their milk to come from untreated cows.



## INTRAMURAL DODGEBALL TEAM

by Wylie Scalise



DodgeBall was amazing. There are Five D's To dodgeball said coach Patches Oh "Duck, Dodge, Dip, Dive, and

Dodge" We played every Tuesday night for 5 weeks and played as many games as we could in 45 minutes.

Between the strong arm of Holly Bruns, the quality of Collin Tobin's foot, the speed of Mike Dunn, maneuvers of Cory Zelfel, and the quality of the rest we

played well.

All could not be done without the team's Main Cheering Squad Bob Plaisted. Even with the best

team out there we did not win. The Udders where milked dry at the end of the season. Next year, we are coming back jacked up on BST. Team members also included: Collin Tobin, Michelle Vander Linden, Jenn Vander Wal, Katie Rusch & Kara Gutormson.



## MUDDY UDDERS OOZEBALL TOURNAMENT

by Wylie Scalise

Who would have thought playing volleyball in knee high mud would be so much fun. All except for the fact that it was really cold the morning of the Oozeball tournament. We played and tried our hardest. Mike Dunn started off the day by a good dive in to the mud. We got to play two rounds due to a double elimination

rule. "I enjoyed the free wax job I got on my legs since I put duck tape on them and my shoes" said Steve Landman. Cody Schlecht said, "keep your shoes tied, keep mud out of your eyes, and hope you don't fall into a cow pie."



## DAIRY CLUB BOWLING

by Dani Tews

After the November meeting 20 dairy club members went bowling in Brookings. The goal was to get older members to interact with the new members and freshmen. The dairy club was generous enough to pay for the freshmen so they had more incentive to go bowling. The night started with several interesting car pools to the bowling alley and a lot of consideration into what names should be used.

Like most groups bowling, there were a few members who got several strikes and some members who would have been better off bowling with bumpers. There were some arguments about who was a better bowler, but eventually the scores told the real story. In the end, it was decided the night was a success and that we would all be better off bowling for fun because no one was ever going to make a living as a professional bowler.



# CENTRAL PLAINS FALL SALE

*by Kaitlin Van Eck & Stephanie Nussbaum*



The Central Plains Fall Sale was held on Saturday October 31st 2009, with approximately 69 lots to be sold. The sale was held in the Animal Science Arena on the South Dakota State campus and was managed by the South Dakota State Holstein Association and Dykshorn Dairy Sales and Services.

This year was a unique year because the sale was split in half. The first half consisted of consignments from dairy producers mainly from the tri-state area, the other half consisted of animals from a herd reduction of Sipka Holsteins of Volga South Dakota. The dairy club cared for and prepared the animals over the course of the week. They were responsible for daily chores of milking, bedding, feeding and washing of all the cattle. Clipping and top-lines for the Central plains half was also completed by dairy club members. Stephanie Nussbaum and Kaitlin Van Eck as co-chairs of the sales, were responsible for organizing and managing the cattle, club members and sale. The brunch the morning of the sale was sponsored by Central Plains Dairy Expo and Priority One the donations going to the South Dakota Junior Holstein Association.

The average for the Central Plains cattle averaged \$1955 per lot and the cattle from Sipka Holsteins averaged \$1801. The top selling cow for Sipka Holsteins was Sipka Durham Style-ET, she brought \$5000. Sipka's top selling heifer, a September calf brought \$2700. The top selling cow for Central Plain was Indianhead Kaleena-ET, she brought \$3000 and was consigned by Ryan Krull. There were two heifers that tied for the top sellers for Central Plains at \$2800. Dest-Gold Dundee Cara was consigned by Steven and Debra Heuer of Litchfield Minnesota, the other was Hardee-Rock Adv Rose-Red- ET consigned by Brett and Brandon Essau of Beatrice Nebraska. Because of economic times and low milk prices the sale averages were considerably lower than previous years. We would like to thank everyone that helped out this past year. Without all the participation none of this would be possible. Thanks again and see you all next year!



**This page is sponsored by Van Eck Dairy**

# DAIRY PRODUCTS TEAM WINS NATIONAL CHAMPIONSHIP

*by Dr. Bob Baer*

South Dakota State University's Dairy Products Judging Team placed first in All Products in the 2009 National Collegiate Dairy Products Evaluation Contest, held Oct. 31 at Kraft Foods in Glenview, IL. The team placed first in Cheddar cheese, milk, yogurt, and butter and second in ice cream and cottage cheese. A total of 50 undergraduate and graduate contestants from 16 universities in the U.S. and Canada participated in the contest.

SDSU team members were Jordan Dorneman, Milbank; Nicole Stevens, Pipestone, MN; Cassey Utke, Brandon; and Oliver Janevski, Skopje, Macedonia. Alternate team members included Sami Erickson, Postville, IA; Becky Hanson, Brandon; and Eric McNeel, Blackfoot, ID. The team is coached by Bob Baer, SDSU Professor of Dairy Science.

Utke placed first overall, including first in cottage cheese, second in butter, and third in ice cream and yogurt. Dorneman placed second overall, first in Cheddar cheese and yogurt, and second in milk. Stevens was third overall and third in milk and Cheddar cheese. In the graduate student contest, Janevski

placed first overall, first in yogurt, milk, Cheddar cheese, and butter and second in ice cream.

For placing first overall, the SDSU team won the Shirley Seas Memorial Scholarship. This scholarship is in memory of Shirley Seas, who coached the SDSU team for 21 years. Baer also received the Aurelia and George Weigold Coach of the Year Award.

As top judge in the nation, Utke received the Robert Rosenbaum Award and lifetime membership in the National Dairy Shrine. As second place judge, Dorneman received the Everett Byers Memorial Award and

in March 2010 has been invited to participate in the World Championship Cheese Contest in Madison, WI. For placing third, Stevens received the Harold Roberts Award. As top judge in the graduate student contest, Janevski received the Genevieve Christen Award. The team has been invited to participate in the spring 2010 Quality Chek'd Dairies, Inc. annual conference in Dallas, TX.

The contest was sponsored by the U.S. Department of Agriculture, the Food Processing Suppliers Association, and the American Dairy Science Association.



**Left to right – Jordan Dorneman, Cassey Utke, Nicki Stevens, Oliver Janevski & Dr. Bob Baer**

## HEIFERS FOR STATE

*by Dr. Vikram Mistry*

The 2009 Heifers for State was held in conjunction with the annual South Dakota Central Plains Fall Sale on October 31, 2009 at the Animal Science Arena on the SDSU campus. Dairy Club members worked hard setting up the arena, preparing cattle to look their best, as well as showing the cattle

to buyers during the sale. Over 60 animals were sold at the sale. Four generous producers also donated animals for the fourth Heifers for State program. Donors included Paul DeBoer, Randy Gross,

Edward Kavanaugh, and Marv Post. More than \$4,000 was col-

lected from the donated animals. This contribution will be used for supporting dairy education, research programs and providing

scholarships to Dairy Science students at SDSU. The Heifers for State program started in 2006.



# Growing Success



Helping you grow at every stage of business



Partners in Production Efficiency

151 Airport Ave  
Brookings, SD 57006  
605-697-3000

[solutions@dairynetinc.com](mailto:solutions@dairynetinc.com)  
[www.dairynetinc.com](http://www.dairynetinc.com)





'Twas a few weeks before Christmas,  
and all through the Dairy Bar  
a typical sight could be seen -  
a sight not so bizzare...

Folks flocking in,  
battling icy sidewalks,  
coming to the Dairy Bar  
to buy a Cheese box.

It started in October  
with 993 letters to mail -  
sent out to alumni,  
in hopes for a sale.



And then there was cheese -  
6600 lbs, to be exact -  
not just cheddar, but jalapeno, colby,  
mozzarella, and monterey jack!

Six batches of salsa cheese spread,  
which for sure was a hit!  
Good thing, too, because  
Dairy Club spent six hours making it

Cheese sold out of storefront,  
but that wasn't all -  
UPS kept pretty busy,  
and so did our delivery man Paul.



On the radio waves of Brookings  
Our voices could be heard  
advertising our fundraiser  
Helping to spread the good word.

For four whole weeks  
cheese boxes were packed;  
we spent countless hours  
fighting to keep our sanity intact;

When we were through  
and the math was all done,  
our fundraiser was successful -  
Dairy Club is second to none!



# CHEESE BOX FUNDRAISER

*by Melissa Lax*

This year, our cheesebox fundraiser was amazing. We started planning in April, as usual, with ideas to sell over 6600 lbs of cheese. We knew we would face many challenges. Our first- this was about 1500 lbs of cheese greater than the prior year's sales. Also, construction on campus included the Dairy Microbiology building, so there were few classes and little traffic flow through the building. Third- with the economy the way

we had sold 6,057 lbs of cheese, shipped 415 boxes, and sold 540 boxes out of the Dairy Bar. Our total profit: \$11,966.70. Regardless of the challenges we

faced, a profit was still made. And we couldn't have done it without all the help from alumni and faculty who supported us, Dairy Club members who put in the labor, and most of all, the Dairy Bar/Plant staff who put up with us taking over their space. A big thank you goes out to all of you!



plans nipping at our heels, we all felt pressure to do well in order to fund the massive project that ADSA

it was last year, everyone realized the possibility of smaller sales. And finally, with ADSA would pose. We pulled out some new ideas- Brookings Radio helped us air some advertising, and signs were put up in downtown businesses.

The shelves in the cheese cooler were about ready to give way from the weight of all that cheese. After the four weeks of sale,



**This page is sponsored by the proud parents of Megan Forst**



## GRILLED CHEESE

by Katie Rusch



Grilled Cheese and Milk, who could ask for a better dairy combo? The Dairy Club as an ADSA and as a fundraiser sold Grilled Cheese and



a team making grilled cheese and it was a really great way to get to know Dairy Club members and other SDSU students. Especially the students that made a special

milk to help raise money. The Dairy Club sold grilled cheese every Thursday in October in the breezeway of the Rotunda and NFA. Dairy Club continued selling grilled cheese in the Dairy Microbiology building on Thursdays in November. We worked as

weekly trip to buy grilled cheese. The total profit from sales was \$709 and in addition to that it was a great opportunity for the Dairy Club to promote the club, the Dairy industry, and learn how to make a great grilled cheese sandwich.



## Relay For Life

by Cassie Hulstein and Jenn Vander Wal

On Friday, April 24, members of the Dairy Club formed a team to raise money for the American Cancer Society. We set up our booth on the Campanile green and started selling grilled cheese, hot chocolate and apple cider. Throughout the night there were various activities and speakers that kept us entertained. We heard the stories of many cancer survivors and took

part in a variety of games, such as Farmer Olympics. The highlight of the night was when Cory Zelfel dressed up in the cow suit and interviewed to be chosen for Mr. Relay for Life. We struggled with keeping electricity running at our camp. By running extension cords from Ag Hall and heating our water at the University Police Department, we managed to success-

fully sell huge amounts of grilled cheese and hot beverages to those that attended. Although Relay for Life was designed to be an all night event, the storm that blew in during the night caused all of the teams to pack up their camps early. Even though the night was cut short, Dairy Club still managed to raise around \$1800 for the American Cancer Society.







**For a Cleaner,  
Safer, Healthier Operation,  
*Turn to our Team***

- ▲ Global leader in cleaning and sanitation
- ▲ Produce safer, higher quality products
- ▲ Improve your operational efficiency
- ▲ Help achieve sustainability goals

Toll Free: 1-800-392-3392  
[www.ecolab.com](http://www.ecolab.com)

## 2009-2010 NDPRB SCHOLARSHIP WINNERS

Twelve dairy science students have been named as recipients of the 2009-2010 National Dairy Promotion and Research Board scholarships. Recipients include Abigail Wirt of Lewiston, MN, Samantha Erickson of Postville, IA, Michelle Vander Linden of Edgerton, MN, Nicole Stevens of Pipestone, MN, Ana Schweer of Watertown, SD, Rachel Patrick of Eatonton, GA, Kathryn Norling of Beresford, SD, Brittany Moose of Minneota, MN, Melissa Lax of Sleepy Eye, MN, Heather Jons of Bonesteel, SD, April Johnson of Heron Lake, MN, and Rachel Becker of Eden Valley, MN. On behalf of the dairy farmers of Ameri-



**Pictured from left: Back row: Rachael Becker, Samatha Erickson, Abigail Wirt, Heather Jons, Nicole Stevens, Kathryn Norling. Front row: Melissa Lax, Brittany Moose, Ana Schweer, Rachel Patrick, April Johnson, Michelle Vander Linden**

ca, the National Dairy Promotion and Research Board each year awards nationwide up to 19 \$1,500 scholarships and one James H. Loper award to eligible undergraduate students enrolled in college or university programs in the U.S. that emphasizes dairy science.

Recipients are selected on the basis of academic performance; coursework related to dairy; commitment to a career in dairy; involvement

in extra-curricular activities, especially those related to dairy; and leadership ability; initiative; character; and integrity.

## ICE SKATING

*by Jenn Vander Wal*

An important part of Dairy Club is getting to know other members, and making new friendships. After February's monthly meeting, a group of dairy club members went to Larson Ice Arena in Brookings to go skating. As a group we got to know each other better

by playing games like freeze tag, and racing around the arena. By the end of the night, everybody was very tired and sore. It was a fun night of skating and getting the chance to get to know other dairy club members.



**This page is sponsored by Jon Qual ('01) and Mark Qual ('04)**

# THE GOT MILK 500

In each individual's life there are numerous races that are completed: graduating from high school, attending college, finding the perfect internship, finding your first job, owning your first home and ultimately making the most of each day you are blessed with.

The SDSU Dairy Club began a new race to complete in February 2009. This new race was planning the 2010 Midwest Regional American Dairy Science Association-Student Affiliate Division (ADSA-SAD) Conference in Brookings, South Dakota. The dairy club raced full speed ahead to lay down the track in organizing several competitions, breakout sessions, entertainment, and finding the funding to support the conference.

The conference began on Friday, February 26th and ended on Saturday, February 27th, with 387 students, advisors, and dairy professionals in attendance. Students jumped behind the steering wheel of their tractors to travel from 13 colleges and universities, which included the following:

Iowa State University,  
Kansas State University,  
North Dakota State University,  
The Ohio State University,  
Oklahoma State University,  
Purdue University,  
South Dakota State University,  
University of Illinois,  
University of Minnesota – Crookston,  
University of Minnesota – Twin Cities,  
University of Wisconsin – Madison,  
University of Wisconsin – Platteville, and  
University of Wisconsin – River Falls.

The conference began the Got Milk 500 on Friday with a bang, as students rounded their first laps by competing in junior and senior quiz bowl; scrapbook; yearbook; website; electronic yearbook; and chapter display competitions. The next few laps continued with an opening business meeting, an



illusionist by Phillips and Henry, and a dance by DJ Paul McCarvel. When the dance ended,

students took a pit stop for the night to refuel with sleep for the big day ahead.

**GOT MILK 500**  
Continued on page 52





# THE GOT MILK 500

Continued from page 51

On Saturday, students resumed the race to a successful ADSA-SAD conference by competing in the final championship rounds of quiz bowl in the early A.M. Then students traveled to the SDSU campus to compete in some fun ice breakers including a hula-hoop contest, leap frog, and of course a pie eating contest! Once all students were bright eyed, they were sent on their way to enjoy their first round of breakout sessions. Some of the sessions included a SDSU Dairy Bar & Plant tour, "Managing Risk," "Working with a Multicultural Workforce," and "Sustaining and Positioning Dairying for the Future."

In the afternoon after a tasty lunch, students attended another round of breakout sessions, had a tasty ice cream social, and voted on the 2011 host school and officer team.

The final laps of the conference ended with the Awards Banquet at the Shamrock Banquet

Hall, followed by a live band Eclipse performing for a dance.

The SDSU Dairy Club crossed the finish line of the Got Milk 500 as true champions. As a pit crew of dedicated members, a successful conference was put on for their peers, advisors, and dairy professionals in the dairy industry. The club worked as a strong team to fill in the holes when they were found on the track throughout the entire conference. As a result, students had tons of fun, gained new knowledge about the dairy industry, and were encouraged to reach for their dreams in the dairy industry.

For some people, it takes a big race with numerous small details, such as hosting an ADSA-SAD conference to truly realize how utterly amazing the Pit Crew you have is. On the other hand, nothing echoes as long, as clear and as loud as continual accomplishments of the club as a whole, its members individually, and the faculty and staff in the SDSU Dairy Science Department that stand firmly behind them.

For all races that will occur in an SDSU dairy members' life after the 2010 Midwest Regional ADSA-SAD conference, may they know that when the checkered flag falls, the true champions are those that pursue their desires, dreams, passions, and strive to envision the future success of the dairy industry.



## DAVISCO

FOODS INTERNATIONAL, INC.®











*Where simple goodness begins.*

Land O'Lakes Dairy Products Division  
Brookings, SD



# ***Candid***





## Working at Wells' is Sweet!



*Uncontained Delight* is not just in our products but it is also in the work we do!

**The maker of Blue Bunny ice cream would like to wish all SDSU students and alumni “Good Luck!” We love SDSU!**

[www.wellsdairy.com](http://www.wellsdairy.com)

**EEO/AA \*Wells' Dairy, Inc. is an equal opportunity employer.**



## StoneyBrook Suites Assisted Living

**Life is Sweet in StoneyBrook Suites**

Beautiful Locations

Elegant – Affordable

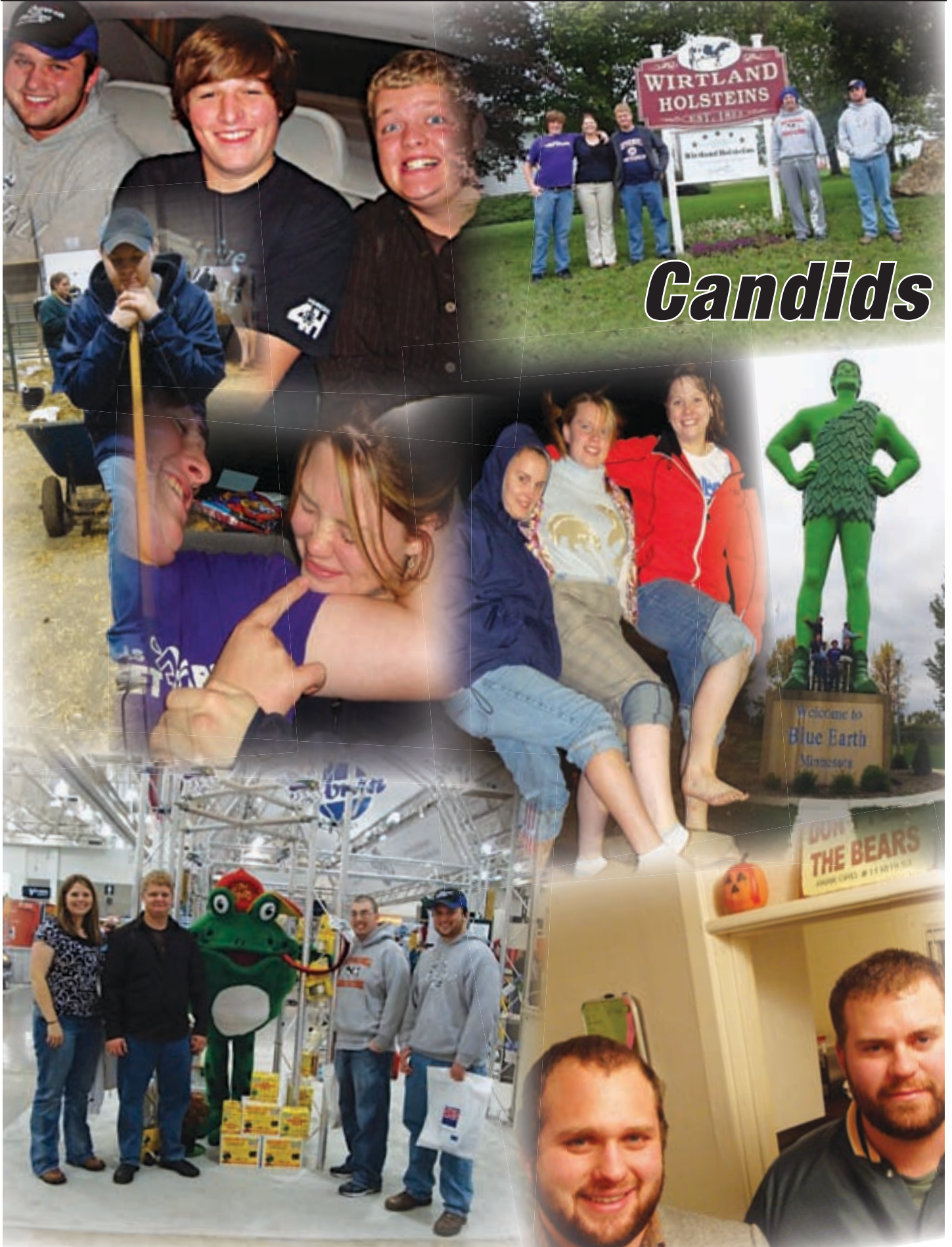
*24 Hour Professionally Trained Staff*

*Activities & Exercise Programs*

**Locations in: Brookings, Huron, Watertown, Sioux Falls and Dakota Dunes**

[www.stoneybrooksuites.com](http://www.stoneybrooksuites.com)





# *Candid*



# Candid







## TO MAKE BETTER MEN...

Alpha Gamma Rho is the only professional/social Agricultural fraternity at South Dakota State University. We are committed to our members, and provide them with a variety of new skills and opportunities to be successful in school and in their careers. The men of Alpha Gamma Rho are a major part of several organizations on campus, such as Little International, Block and Bridle, Agronomy Club, Judging teams, and many others. Our 900 alumni prove that Alpha Gamma Rho has been successful for 46 years and counting. We strongly encourage those who would like more information to contact our president, Jacob Knippling, at:

**Cell Phone: (605) 680-9785**

**E-mail: [jlknippling@jacks.sdstate.edu](mailto:jlknippling@jacks.sdstate.edu).**

# DAIRY SCIENCE SCHOLARSHIPS FOR 2010

## AWARD

### **Alfred Tobkin Memorial**

Dorneman, Jordan: \$110  
Janevski, Oliver: \$110  
Stevens, Nicole: \$110  
Utke, Cassey: \$110

### **Dairy Challenge Team**

Bruns, Holly: \$150  
Ode, Alex: \$150  
Erickson, Samantha: \$150  
Wirt, Abigail: \$150

### **Dairy Judging Manufacturing**

Utke, Cassey: \$150

### **Dairy Judging Production**

Jons, Heather: \$150

### **Delbert F. Breazeale Memorial**

Wirt, Abigail: \$500

### **Forbes Leadership**

Jons, Heather: \$300

### **Graber-Ford**

Erickson, Samantha: \$100

### **Howard Voelker Memorial**

Jons, Heather: \$250  
Landman, Gerben (Gary): \$250  
Rice, Megan: \$250

### **Student Employee Excellence**

Forst, Megan: \$250  
Pidde, Ethan: \$250

### **Virginia Dare**

Utke, Cassey: \$250

## CURRENT

### **Alfred Herman Rishoi Memorial**

Hinkeldey, Renae: \$650  
Oakley, Joshua: \$650

### **Assoc. Milk Producers, Inc.**

Moorse, Brittany: \$1000

### **Clyde Helsper Memorial**

Chapman, Roxane: \$500

### **Dairy Club**

Jons, Heather: \$500  
Erickson, Samantha: \$500

### **Dairy Connections**

Rensink, Luke: \$1000

### **Dairy Farmers of America**

Liebenstein, Grace: \$400

### **Dairy Science**

Alexander, Lee: \$350  
Liebenstein, Grace: \$600  
Maher, Mitchell: \$550  
Schroeder, Ashley: \$250

### **Danisco**

Gutormson, Kara: \$1000  
Schuur, Johnna: \$1000

### **David H. Henry Memorial in Ag & Bio Sciences**

Gutormson, Kara: \$250

### **Davisco Foods Int'l., Inc.**

Schnieder, Sarah: \$750

### **Dean Foods -Land O'Lakes**

Zelfel, Cory: \$1000

### **Derdall**

Dorneman, Jordan: \$500

### **Emery Bartle Memorial**

Lax, Melissa: \$5000

### **Gilbert T. & Olga Gilbertson Memorial**

Gollnick, Nathan: \$500

### **H. C. Olson**

McNeel, Eric: \$550

### **Heifers for State**

McMartin, Laura: \$500  
Van Eck, Cody: \$500

### **I-29 Dairy Scholarship**

Schweer, Ana: \$500

### **J. J. Yee**

Asche, Austin: \$500

### **James Marvel Memorial**

Jungemann, Emily: \$400

### **John Anderson Memorial**

Hanson, Rebecca: \$1000

### **John C. Gross Scholarship**

Nussbaum, Stephanie: \$1000

### **Joseph Van Treeck**

Chapman, Roxane: \$1000

### **Kemps, LLC**

Paterson, Molly: \$1500  
Schweer, Ana: \$1500

### **Kirk Mears Memorial**

Patrick, Rachel: \$1150

### **Land O'Lakes - Region 65**

Johnson, April: \$300

### **Midwest Dairy Association**

Forst, Megan: \$1500  
Jons, Heather: \$1500

### **North Central Cheese Ind. Assoc.**

Holscher, Kayla: \$1400  
Sellner, Angela: \$1800  
Erickson, Samantha: \$1800

### **Ralph Rogers Memorial**

Becker, Jessica: \$600

### **Robert F. Sistowicz Memorial**

Rice, Megan: \$1250

### **Ross Baker**

Dunn, Michael: \$550

### **Royal and Helen Doner Freshman in Dairy Production**

Pidde, Ethan: \$400

### **Ryan Graber Memorial**

Johnson, April: \$1000

### **Saputo Cheese**

Petersen, Morgan: \$1000

### **Schuch Family Scholarship**

Vander Wal, Jennifer: \$1000

### **SD State Dairy Association**

Asche, Austin: \$1000  
Jungemann, Emily: \$1000  
Mohr, Valerie: \$1000  
Tews, Danielle: \$1000  
Van Eck, Kaitlin: \$1000

### **Shirley Seas Memorial**

McNeel, Eric: \$500

### **T. M. Olson**

Johnson, April: \$750

### **Todd and Erica Stahl Scholarship**

Crocker, Katelyn: \$1000

### **Valley Queen Cheese Factory**

Stevens, Nicole: \$4000

### **Walt and Yvonne Wosje Scholarship**

Albrecht, Brittany: \$1000  
Klaers, Angela: \$1000

### **William & Marge Kallemeyn & Sons**

Alexander, Lee: \$650

### **WOW Logistics Donald E. Utschig**

Wight, Todd: \$2000

## INCOMING

### **Clyde G. Helsper Dairy Fieldmen's Association**

DeMoss, Jane: \$1000

### **Dairy Science**

Otte, Tyler: \$500

### **Dairy Science Faculty**

Gunnink, Jennifer: \$800  
Olson, Shayna: \$800

### **Midwest Dairy Association / SD Division**

Sellner, Noah: \$1000  
Williams-Ponto, Merideth: \$1000

### **SD Dairy Association**

Evans, Jordan: \$650  
Kottke, Caleb: \$500  
Meier, Kirsten: \$500

### **SD Dairy Fieldmen's Association**

Flynn, Eric: \$1000  
Meier, Kirsten: \$1000  
Pennings, Timothy: \$1000  
Schmitt, Holly: \$1000  
Sommers, Emily: \$1000

### **Valley Queen Cheese Factory Freshmen**

Berg, Kevin: \$1000

### **William & Marge Kallemeyn & Sons**

Albaugh, Ann: \$650



**We're proud to be  
part of the goodness  
of South Dakota.**



South Dakota has a great dairy community, and Dean Foods is proud to be a part of it. Our people are committed to the success of the dairy industry, and the dairy producers here. And most important, we're Committed to continue bringing our South Dakota friends and neighbors all the good, good goodness of Dean Foods dairy products.





## South Dakota State University

College of Agriculture and Biological Sciences  
Dairy Science Department

**SDSU DAIRY CLUB**  
Box 2104, Dairy-Micro Bldg.  
Brookings, SD 57007-0647

**Change Service Requested**

PRESORT STANDARD  
U.S. POSTAGE  
**PAID**  
BROOKINGS, SD 57007  
PERMIT 24

# FOLLOW US ON

twitter

facebook

**CALL *your***  
**Producer Service**  
**Center**

For Your Local Promotion Needs

**1-877-360-FARM**

(3276)



We promote great products made by great people.

midwestdairy.com   dairyfarmingtoday.org  
dairymakessense.com   nationaldairycouncil.org  
twitter.com/midwestdairy

Find us on Facebook at "Midwest Dairy"